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Wine.



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LONDON :

EDWIN T. OLVER,

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Wine.

A

SERIES OF NOTES ON THIS VALUABLE PRODUCT

AND

Subjects suggested therefrom,

TOGETHER WITH

SOME IMPORTANT REFERENCES.

BY

ALEXANDER WEBBER.

C

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THE INTRODUCTION

To a work, however insignificant, or however important its intentions, has for its object one chief purpose, namely, the reason which the writer should adduce to justify him in offering it to the notice of the reader.

Many books, pamphlets, and essays have been published on this popular subject of Wine, in numerous forms, many distinctly separate, so that any one desirous of obtaining comprehensive information on the whole, would necessarily be compelled to acquire quite a small library to meet his wants. The collection of jottings which I have brought together in the following pages I claim possesses this special merit—*videlicet*, that it concentrates a synopsis, including almost every point

worthy of interest, and I trust may prove a textbook for reference in regard to imparting knowledge on many matters, and assisting the memory in others.

Having continuously and practically, for nearly thirty years past, given my attention to the study of Wine, (during which period I have, as a careful and keen observer, resided in, or visited almost every country where the vine is grown or its produce consumed, thus embracing each phase from the grape to the decanter, and with an intimate knowledge of every market,) I submit for your perusal in a great measure the result of my own personal experiences.

I am of opinion that often in consequence of diffidence in some cases, or indifference in others, in regard to communicating facts and observations society loses much valuable information. The idlest and most thoughtless might conduce to the general stock of knowledge by relating something they have seen, or heard, or thought, tending, even unwittingly, to throw light on a doubtful or

knotty point, or, by arousing the notice of other observers, excite controversy sufficient to upset or establish a questionable theory. If only on this latter pretext I may be the means of inducing argument, or merely suggesting a fresh idea therefrom, I shall consider my aim as well-directed.

A. W.

November, 1888.



"Whoever thinks a faultless piece to see,
Thinks what ne'er was, nor is, nor e'er shall be :
In every work regard the writer's end,
Since none can compass more than they intend ;
And if the means be just, the conduct true,
Applause, in spite of trivial faults, is due."

POPE—" *Essay on Criticism*."

One.

Always remember that WINE IS THE FERMENTED JUICE OF THE GRAPE.

As a compound word, however, (joined to any other fruit, for example,) it is by custom allowed to be used to designate the fermented juice of such prefix.

Two.

There are two kinds of fermentation—the vinous fermentation, and the acetous fermentation.

Three.

In the fermentation of red wine the colour is derived from the skin of the grapes.

Four.

The juice of every grape is white, with one exception—that is the Pontac grape.

Five.

It should be known that, to be well within the mark, certainly three-fourths or four-fifths of the grapes from which Champagne is made are red grapes: (part of Sillery, Cramant, Chouilly are white grapes,) and if allowed in the first fermentation to ferment with the skins, with the object of extracting sufficient portion of tannin, (that im-

portant constituent so necessary for preserving wine,) the result should be red wine like the produce of other red grapes, but fashion insists that Champagne should be sparkling.

Sir.

The *oïl de perdrix* colour in Champagne, associated with good Vintages, is imparted to it, not by intention, (for popular demand of commerce requires it white,) but in consequence of many of the grapes being ripe to bursting, when gathered, the colour from the skin slightly tinting the fruit. Particularly was this the case in the Vintage of 1874.

Seben.

It is a universal fallacy that wine should be iced—it is resorted to for concealing the defects of inferior wine—it baffles the power of detecting either the bad or the good qualities; the extreme coldness considerably paralyzes the sense of taste (*vide* 197).

Eight.

The properties and flavour of every wine are distinct from each other, more especially from the nature of the soil on which the vines are grown, than from any other reason; although many wines in different countries are improved, or handicapped, by the knowledge, and care, or the want of knowledge and care, connected with the process of fermentation and subsequent treatment.

Nine.

It may, to-day, be fairly asserted that of all red wines Port is naturally the finest, and of all white wines Sherry is naturally the finest—against this I feel convinced there may be many adverse critics who will, according to their personal tastes, give the palm to other wines; so that to forestall any argument to the contrary, I must state the foundation for my opinion, which is based on the fact that these two wines engender naturally, in the process of fermentation, far and away a larger proportion of alcohol, denoting thereby greater power to naturally develop quality, æthers, etc.

Ten.

The creed, that of all wines properly fermented, Port and Sherry should be the only exceptions in regard to containing in themselves the necessary properties for maturing and ripening, has always been opposed by me. Sherry wine, however, latterly has been acknowledged to be capable of maintaining itself without the aid of adventitious alcohol.

Eleven.

Port, therefore, is the only wine supposed not to be capable of preserving itself, maturing, and ripening without the addition of alcohol.

Twelve.

There are two stages of fermentation that are distinctly marked—the first is rapid, sensible, violent ; when this ceases the second stage commences, which is slow and lasting.

Thirteen.

The yeast plant, in contact with sugar, by its growth and multiplication in course of fermentation produces alcohol.

When the expressed juice of the grape is exposed to the air in a warm temperature (about sixty-five degrees) the liquid soon becomes turbid; small bubbles form, and together with a viscid matter, rise to the surface; these bubbles burst, and the viscid frothy substance falls to the bottom as yeast. It possesses the property of causing fermentation in liquids which without its presence would not ferment. The sugar of the grape is thus decomposed into alcohol and carbonic-acid gas.

Fourteen.

Fermentation is stopped by the addition of alcohol, (as in Port,) and by heat, (as in Madeira). It may also be stopped by cold; and by sulphuration, (as in white Bordeaux wine).

Fifteen.

When fermentation is unnaturally arrested, the progress of ripening is materially impeded, for, in fact, the maturing cannot proceed until the fermentation is finished, and although the fermentation may be checked, nature will always endeavour to assert itself.

Sixteen.

The process of wine-making at the present day is, I consider, carried out more perfectly in the south of France than anywhere else.

Seventeen.

Carbonic-acid gas is used for charging aerated waters, formerly known under the name of fixed air; it is obtained by adding sulphuric acid to carbonate of lime, (chalk,) which is composed of carbonic acid and lime, the result of which is to form sulphate of lime, carbonic-acid gas being evolved.

Eighteen.

Carbonic-acid gas results from fermentation, and if pure, causes death by suffocation when inhaled. It is deleterious, even in a moderate proportion, combined with the air we breathe.

Nineteen.

The red wines, generally, may be designated as the most nutritive, blood-making, and astringent.

Twenty.

The white wines, generally, may be designated as the most stimulating, and vitalizing.

Twenty-one.

All well-fermented wines possess valuable tonic properties.

Twenty-two.

The volatile cethers developed by age in wine, especially in bottle, give flavour, and that attractive, subtile, and highly-prized aroma,—so much admired by connoisseurs,—termed bouquet. They are formed by the action of the spirit generated, upon the bitartrate of potash, or cream of tartar, and are valuable as heightening the quality, providing a powerful stimulant to the vital functions. Adventitious alcohol, however, tends to destroy such bouquet.

Twenty-three.

The volatile cethers developed in Sherry wine by age, are remarkable for calming the nervous system; no better receipt for a good night's uninterrupted sleep, than a couple of glasses of such excellent medicine before retiring to rest.

Twenty-four.

The Tartrates in wine are deposited only under perfectly quiescent conditions, and in the presence of, or consequent upon an excess of added alcohol.

After much of the acid tartrate of potassium, or cream of tartar in wine is deposited, the other ingredients which remain consist of tannin, and colouring matter, derived from the skins, various acids, water, and the various compound ethers, which give the bouquet, acetic, butyric, caprylic, caproic, ceanothic, pelargonic, capric and propionic, besides aldehyde, acetal, albuminous matter, etc. The seeds contain a small percentage of tannin, green resin, and fifteen to twenty per cent. of a negative oil called grape-seed oil.

Twenty-five.

Argol is formed from the acid tartrate of potassium contained in the juice of the grape; and is deposited in crystals, or sinks to the bottom in the form of lees, which form crude tartar or argol, and is the first result of fermentation.

Twenty-six.

Tartaric acid, in the shape of bitartrate of potash, tends to keep wine in good condition, and is a valuable and indispensable ingredient.

Twenty-seven.

It is erroneously supposed that bitartrate of potash forms calculous concretions.

Twenty-eight.

A popular delusion to imagine any wine is free from acid, is frequently endorsed by otherwise well-informed people.

Twenty-nine.

All wines contain, in varying proportions, tartaric acid, acetic acid, citric, malic, and other acids in infinitesimally small proportions, the last should, however, always be quite subordinate. The acids in wine may be classed under the generic terms of non-volatile and volatile. The principal non-volatile acid is found to be tartaric acid, which I refer to from several points, in relation to its properties, effects, and importance. The chief volatile acid is found generally to be acetic acid, which with alcohol forms the odorous acetic ether.

This volatile acid is not to be objected to, unless so pronounced as to be distasteful to the individual, or existing in excess of its due proportion to the alcohol contained in the wine—its property being, in fact, rather to assist the digestion of albuminous food.

The acids are typical of the essential quality wine should possess, and are indispensable constituents; indeed, if in less proportion than fifty grains in a bottle it will actually taste mawkish and vapid. On the other hand, if more than eighty grains in a bottle it would be unpleasantly sour, and so overbalancing the alcohol that no recovery could be possible.

Thirty.

Saccharine, or richness in wine, is the result in some cases where fermentation ceases naturally, and saccharine being in excess still remains; such wines are mostly produced in the hottest vine-growing climates, according to the characteristic of the grape, properly fermented, or it may be produced by arresting the fermentation, notably in Port wine. Sweetness in contradistinction to richness, is produced by sugar, notably in Champagne.

Thirty-one.

Sweetness in wine may be compared to charity in human nature—it covers a multitude of sins.

Thirty-two.

Sugar, as also saccharine, is more difficult to digest in combination with wine than in any other form, hence it is that sweet and rich wines produce acidity and dyspepsia, (the forerunners and parents of rheumatism and gout,) even more than sweet and rich articles of food (*vide* 165).

Thirty-three.

Alcohol in wine is either inherent, or added, or both.

Thirty-four.

Alcohol, *i.e.*, Spirit or Brandy is added in cases where required by the prevailing fashion, that is market demand, for higher than natural strength.

It is added in cases where imperfect making necessitates its use for keeping purposes. It is added in cases where the intention is to stop the fermentation, with the object of retaining saccharine.

Thirty-five.

The dietetic and medicinal uses of wine, were first more commonly recognised by Hippocrates, whose system was to regulate their application for various disorders with many and sometimes opposite intentions, by proportionate dilution with pure water; less water when required as a powerful cordial; and the vinous mixture reduced in extreme cases, by the addition of as much as sometimes twenty-five parts of water to one of wine, when a cooling diluent was required, merely sufficient to correct the inactivity of the water, so that it might permeate the minutest veins.

Thirty-six.

When very dry, and free from excess of acid, Champagne is an excellent medicine if taken occasionally, and is especially beneficial for those

who indulge freely in the solid attractions of the table—as tending to thin the blood.

Thirty-seven.

Always avoid choosing to drink Champagne with a bread and cheese meal. Ale is the beverage, *par excellence*, for the taste is more coherent.

Thirty-eight.

Port wine, as generally understood, contains about thirty-six degrees of strength; Sherry and Madeira a degree or two less.

Thirty-nine.

Champagne, and Claret about fifteen to eighteen degrees of strength; Burgundy a degree or two more.

Forty.

One hundred degrees below proof spirit, means water.

Forty-one.

Brandy, Whiskey, Geneva, Rum, and Gin are sold generally at about ten to twenty degrees under proof, sometimes more, (the licensed victualler is allowed to sell as low as thirty-three). Every degree, without regard to quality or age, should signify about one penny a gallon.

Forty-two.

One glass of Brandy mixed with one and a half glasses of water would therefore be equal in strength to two and a half glasses of Port, or a little more.

Forty-three.

There is absolutely no nourishment in pure spirit, it is merely a stimulant.

Forty-four.

By what appears in the history of Vintages, a really good one only occurs once in an average

number of years ; the finer wines, Port and Sherry, at shorter intervals than all the rest ; Champagne and Hock at much longer intervals.

Forty-five.

What would Port and Sherry wine be if the same care, attention, and knowledge were bestowed upon their making, as is bestowed upon Claret ? Port and Sherry wines are made very much in the same manner as they were fifty or sixty years ago ; they are good in spite of their rough treatment.

Forty-six.

Tannin, which is mainly the keeping property of all wine, is obtained from the skin of the grape, and is only obtained from it in progress of proper fermentation.

Forty-seven.

There is more tannin in the skin of red grapes than in that of white, consequently red wines contain more astringent properties than white wines.

Forty-eight.

It is only by long experience that an expert in tasting young wine, even when gifted with a superior palate, can form an opinion of its probable development.

Forty-nine.

A satisfactory and fine Vintage of any wine depends upon a combination of only favourable circumstances, with regard to rain, and sunshine in proper periods and proportions, for twelve months before the gathering of the grapes, the last month, even, may reverse the hopes of the previous eleven ; attentive care of vineyards, and pruning being understood as indispensable.

Fifty.

The result of *habitually drinking* any wine, is different, according to the wine—the finer, more delicate and elegant wines having a definite effect, marking refinement of expression and physique upon

the individual—the more aleoholized, or unnaturally strong descriptions produeing, in course of time, a gross physique, and bloated physiognomy, similar to the result of immoderate habitual use of spirits; but may not the matter be judged conversely, that the refined temperament and eharacter seleets the first named, and so that it is the cause and not the effect?

Fifty-one.

To drink habitually Champagne in exeess, (this refers more partieuularly to young wine,) is one of the most pernicious practiees, and more ealculated to undermine the nervous system than any with which I am aequainted.

Fifty-two.

The earbonic-acid gas evolved from Champagne, is neecessarily, to some extent, inhaled in the act of drinking it; besides which the property of earbonie-acid gas is to expedite the aetion of any medieine, or drink with which it is presented; this aecounts for, and explains the almost immediate effect of the

small proportion of alcohol contained in Champagne, which goes directly to the brain after drinking. The proverb may here be aptly applied metaphorically, “*Bis dat qui cito dat,*” for most certainly one glass of Champagne, or any sparkling alcoholized beverage, will be equal in effect upon the brain to *two of a still* wine of same strength, and the process will besides be doubly quick.

Fifty-three.

The stupor, as a characteristic result immediately after drinking Champagne, is similar in effect to inhaling diluted carbonic-acid gas:—and in addition to this, there may be the possible contingency of stomach derangement, consequent upon the excess of sugar, which creates acidity and dyspepsia (165).

Fifty-four.

What would be thought of any wine but Champagne, or Sparkling Hoek, being bottled while undergoing a course of fermentation? It is pure fashion, and nothing more!

Fifty-five.

The method that I have adopted for many years past, and which I have never been able to improve upon, with regard to treatment of Claret at the table, has been, to keep the bottle standing up on end in an even temperature, of from sixty to seventy degrees, for at very least forty-eight hours before intending to use it, in order that the sediment, which is deposited by all Claret old in bottle, above the mediocre quality, should fall to the bottom. I do not decant this wine, as I consider that much of the aroma must be lost in so doing, besides which I will not run the risk, however slight it might be, of spoiling a decanter of wine, by pouring into it the least particle of the deposit. When the time arrives for drinking it, I carefully draw the cork from the bottle in an upright position, and collect the equivalent number of glasses into which I successively pour the wine from one to the other, keeping the bottle the whole time in a horizontal position. In this manner should any mistake occur, the fault is confined to the last glass, and my friends acknowledge that the end justifies the means.

When it is known, how very fine is this deposit-

powder, and how very acrid is its character, (in fact the finer the wine the more acrid the deposit,) it will be readily understood that it may be diffused throughout a decanter of Claret, without being discovered except by a very keen eye, for the particles are independent of each other and the wine *appears* bright. The nose of the wine is not affected by this sediment, but the taste imparted renders it in this condition, in proportion to its quality, considerably less in value.

This is a very simple experiment, and one well worth trying, for I think that quite nine out of every ten bottles of really fine Claret are sacrificed by want of knowledge of these facts.

Fifty-six.

It is a very good plan on opening a bottle of Claret, or other light wine, of which it is not intended to drink more than half, to fill a smaller bottle with the remainder for another occasion, this when opened will be found to be equally good as the original bottle, whereas otherwise, if the original bottle were left half full, it would be comparatively flat, vapid, and deteriorated.

Fifty-seven.

Port wine, if old, does not require the care in decanting which should be given to Claret, for the crust adheres to the bottle in a thick layer, to which another becomes firmly embedded each year for several years, each becoming thinner and finer, until at last it has no more to deposit; the last deposit, being a thin film, which on being gently moved from end to neck a few times will become detached, leaving the main crust fixed to the bottle—such wine may be poured, every drop of it, into the decanter, the film before referred to being the beeswing, constituting the proof of its age in bottle. This beeswing will sink to the bottom of the glass in a short time, and will not foul the wine, or alter its taste. This crust in Port wine, as it is at present made, is the feculence resulting from imperfect fermentation, and consequently, Port, treated as it is, takes a much longer time to throw off its impurities than if it were not retarded by the addition of alcohol and its maturing impaired; the deposit is bitartrate of potash, with some of the colouring matter of the wine.

Fifty-eight.

Port wine, from the time of its making to the time of its being shipped, receives on an average equal to one-third of proof alcohol ; that is, in the proportion of one of alcohol to two of Port. In fine wines the added alcohol is grape or wine-brandy, but in the lower priced and inferior descriptions of Port wine, the alcohol necessarily must be lowest quality. If you put water in a glass two-thirds of its contents, so long as it remains intact, you may certainly call it water, but after you fill the remaining one third with whiskey you must certainly call it whiskey and water.

Fifty-nine.

Let me point out that at the beginning of the last century, wine was comparatively little known in England, and, in fact, the immense increase in its consumption may be considered to have arisen within the last fifty years. For example, in the year 1703, when we were on extremely friendly terms with Portugal, we reduced the duty on Port wine, (similar advantage being accorded our woollen

goods,) one-third compared with the wines of all other countries, thus inducing a preference for Port, yet even in about the year 1730, (twenty-seven years afterwards,) we hardly received from Oporto much more than 500 pipes; as the demand increased about thirty years afterwards, it became the custom to add Brandy to the same extent as to-day; *before then only about two gallons of Brandy were added to a pipe*, proving that if no more was required in those days, no more is required now, more especially as science has progressed everywhere in the art of fermentation. The object of adding so much Brandy is therefore clearly, generally so to speak, to equalise all qualities at a second-class standard compared to what they might be, some small proportion finer, and a larger proportion of a lower description; and, instead of drinking Port wine, the consequence is that the article consumed here under the name of Port should be called literally Port and Brandy—the original natural fragrance and vinous character being completely destroyed by the Brandy, the latter being so potent and so large a percentage of the bulk, must preponderate. To illustrate the effect, I put forward to the imagination the example of a flask, in which say some reptile is preserved with strong spirit,

thus fixing it in the same condition exactly for an almost indefinite time as when it was placed there. All immature life is stunted by spirit, taken or applied.

Sixty.

The vineyards in the Claret districts are to a great extent owned by proprietors who are men of means, and the Vintages are conducted under their superintendence on the most scientific principles of wine-making, being carried out with much care; very many have comfortable quarters on the spot, quite strongly in contrast with the very poor and unattractive accommodation up the Douro, and mostly around Jerez de la Frontera, of the small farmers, who remain, therefore, as a rule, the makers of their wines in the same manner, to a great extent, with little modification, as their forefathers; the unpleasant travelling moreover in those parts, together with the very primitive style of living, I consider accounts in a great measure for the absence of intelligent men to improve this crude condition of things in these latter districts, compared to the more civilized arrangements in France.

Sixty-one.

Much has been said and written respecting the poisonous nature of plain spirit. This altogether cannot be maintained, for plain spirit is negative, if well-distilled and rectified.

Sixty-two.

Spirits in bulk decrease in strength by age according to the atmosphere of the cellar or bond where kept ; if damp the strength decreases more in proportion to the bulk than if kept in a dry atmosphere, when the bulk decreases more than the strength ; the result is about equal as far as duty payment is concerned.

Sixty-three.

It is a fallacy to suppose that it is possible that whiskey should contain no fusel oil—it is this very ingredient which distinguishes it from other spirits ; it is only age which modifies this, and denudes it of its deleterious power.

Sixty-four.

A very good story is told of a reverend gentleman, president of the local temperance society, who on applying to his medical adviser as to his failing condition of health, and describing his symptoms, was informed that it was necessary that he should take regularly, a daily dose of hot whiskey and water.

"That advice," replied he, "I shall be unable to follow, although I am aware that by not doing so you will accuse me of want of confidence in your opinion, but in my position in relation to our temperance society, what would people say if I acted contrary to the tenets I advocate of total abstinence?"

"Oh," said the doctor, "that is a difficulty easily overcome, you need only in future change your habits in regard to shaving and shave at night instead of in the morning; keep your bottle of whiskey in your dressing-room, call for your hot shaving-water before retiring, mix your grog and no one will be the wiser."

This plan was adopted with complete success. Some time after the doctor called at the parson's

residence, and not finding him at home, inquired of the housekeeper if he was better.

“Master may be better, sir, but I fear he is a little queer in his head. You’d hardly believe it, but he has taken to shaving at least twelve times a day!”

Sixty-five.

It is to be noted that the nature of Hock is peculiarly distinct from all other wines, in that it increases in strength for a considerable time with age, similarly to high quality ale, such as that familiar under the name of Audit Ale.

The power developed by age in fine Hock is consequent on the absence of saccharine in the wine after complete fermentation ; no more alcohol is therefore engendered, but rather an excess of tartar, (bitartrate of potash,) the alcohol already formed by the complete fermentation reacts on the, so to speak, superfluous tartar, and produces the æthers. Such wines are calculated to keep and improve, for it is the æthers thus generated in all cases which give the supreme vinous bouquet and flavour, distinguishing the *body* of fine quality

wines from the *strength* of aleoholized descriptions. Sweet, and rich wines, as a rule, are comparatively defieient in æthers, and such wines, if young, or of inferior grade are inclined towards acetous fermentation, to prevent which, addition of spirit is ofttimes necessary.

Sixty-six.

I am of opinion that the advantage of elimate, together with the skill and knowledge bestowed on the making of wine on true principles in our colonies, Australia and the Cape, will produce a result of formidable rivalry with European wine-growing countries.

Sixty-seven.

It has often been a subject provocative of controversy, and in respect of which no conclusion has been arrived at, whether, with regard to wine, and tobacco, a man is to be envied his refined taste for the high standard of quality which alone he is able to appreciate, or whether that man is to be envied who apparently derives as much enjoyment from a quite inferior article, actually distasteful to the former.

Sixty-eight.

Burgundy is the most blood-making of all wines, so much so that it cannot be recommended for continued daily use.

Sixty-nine.

The most superior Clarets are made in the Médoe district, and the qualities of the various Châteaux by which they are designated, are supposed to be distinguished by the term, Growths—1st, 2nd, 3rd, and so on.

Seventy.

The classification of the growths of Claret, according to their order of qualities, was made by the Wine Council of the Chamber of Commerce, and dates from the eighteenth century. At that time no doubt, the four first growths, Châteaux Lafite, Margaux, Latour, and Haut Brion were the best; and those which were classified as 2nd growths ranked in proportion to their qualities, compared to the 3rd growths, and the 4th and 5th ranked in

their proper places ; the reason why these four first growths were so unquestionably superior at that time, was in consequence of the vineyards from which they took their names not only being well situated, but belonging to rich proprietors who expended very much money, care, and attention to the cultivation of the vines, and in the making of the wine. Since the last classification was made, however, a great many of the proprietors of other vineyards have for long past expended quite as much thought, skill, and cash on the making of their vintages, as the possessors of the world renowned first growths ; the inference from this is clear, that the prices paid to-day for the 1st growths are paid more because they are 1st growths, and out of proportion to their relative merits compared to the others. It appears to me that the time has arrived for a reclassification—the last revision was by the *Chambre Syndicate of Brokers* in 1855.

Seventy-one.

Of the white Bordeaux wines there is only one first growth classified, and that is *Château D'Yquem*. The communes where the best Sauternes are grown are *Sauterne, Bom, Prensac, and Barsac*.

Seventy-two.

Claret is the most difficult of all wines to form an opinion of, as to its future development at the time of the Vintage; as an example of this, the Vintage of 1864 was thought generally to be inferior to 1865, for which more money was paid, in fact almost the highest price ever paid throughout the Médoc; but in course of three or four years the 1864 developed into a far finer wine than the 1865, which remained hard and stubborn; whereas the 1866, immediately following, turned out to be a failure. Château Margaux, with its full brand, was sold to the *consumer* at £10 a hogshead, duty paid.

Seventy-three.

The word Claret is the English designation taken from the French. Vin Clairét (clarified wine).

Seventy-four.

White wines become darker with age, as also red wines which do not contain a large amount of tannin; but those red wines which are rich in tannin form a deposit and become lighter in colour.

Seventy-five.

It is found that in a state of nature instinct points out to mankind, even in an uncivilized condition, a means of obtaining narcotics and stimulants in some manner or other, tending very powerfully to refute the pratings of teetotallers, *et hoc genus omne*.

Seventy-six.

In almost all wine there is about eighty to ninety per cent. of the purest water.

Seventy-seven.

Of all kinds of water, distilled water is the most pure, consequently that distilled by nature, which is rain water, would be the most salutary for use, were it not that in passing through the air it became impregnated, especially in populous districts, with impurities. In the wine countries, where the air is pure, the rain falls to the ground in almost its natural condition, it then is absorbed by the earth, and in turn again taken up by the minute and wide-spreading tendrils of the roots of the

vine, after filtration through the soil, nourishing the vine, and drawn through its branches by the heat of the sun, by whose virtue, in course of time, it is formed, together with the virtue of the air, into the fruit of which wine is made ; this fruit, in the process of fermentation, is thereby freed from the remotest taint of impurity, proving, if proof were needed, that from a dietetic point of view, no beverage can approach in purity that of wine.

Seventy-eight.

If you drink nothing but water,
You'll never write anything wise ;
For wine is the horse of Parnassus,
That hurries the bard to the skies.

BYRON.

Seventy-nine.

It appears to me paradoxical that six to seven shillings a bottle should be paid for Champagne less than four years old, when the same money would purchase a ripe and pure wine of any description, ten to fifteen years of age at least, and

what is more remarkable, that the same individual will hesitate in expending half this amount for Port and Sherry, etc., and oftentimes grudge one fourth of the first-named sum for a bottle of Claret.

Eighty.

I lay it down as an axiom, that age will never have any effect in making bad or inferior wine, good and superior wine.

Eighty-one.

The use of good wine in health, and also in the therapeutic treatment of disease, is to-day acknowledged by the faculty as one of the most indispensable aids contained in the Pharmacopœia. Bad wine, on the contrary, is one of the most destructive enemies to health.

Eighty-two.

Wines are very indiscriminately, as to quality, ordered by many doctors, each for its well-known

properties, as prescriptions for different ailments and conditions of convalescence, but how seldom is more mentioned by them than the name of the wine, without regard to anything else, forgetful that there is a wide range of difference between the inferior and the superior of every kind, compared to most articles obtained at the chemist. Yet you go to the chemist to have the prescription prepared, and make no question beforehand, but pay him exactly what he asks you, presuming that he has supplied the best. The prescription of wine is treated in quite a different way entirely. You go to your wine-merchant and tell him what you will pay him, and you do not mention to your doctor, nor does he ask you, anything more about it. There are, I calculate, but very few occasions when you visit a physician, that he does not make a point of enquiring especially what you are in the habit of drinking, proving how important he considers this in regard to your failing health, and yet how little does he trouble himself as to the details of what he orders you to drink.

Eighty-three.

In those works of enthusiasts promulgating the doctrine of entire abstinence as to the use of wine at all, even those expressing the most extreme views, admit its benefit in the treatment of disease, regarding it as a medicine—its chief use being notably to impart vigour to the digestive organs, thus to aid them in their power to nourish the body and consequently the mind:—this may be required by very many in their normal state of health (without which debility would progress), for it is difficult to draw the line between conventional health and disease; when one comes to think that the large majority among us lead lives so very artificial as we do, how few can consider that any of their habits of living are natural, and therefore the argument which may hold good in the one case, can hardly apply to the other.

Eighty-four.

Supply and demand is a universal law that almost invariably regulates itself; in wine, as in

all else ; the demand which is made continually for articles at less price than they can be legitimately sold for, very quickly produces a supply of an adulterated imitation of the genuine. It is a mistake which is very generally made, to imagine that as a rule (to which of course there are exceptions) wine or other articles of everyday use are ever obtained at less than their value ; and perhaps on consideration the tradesman, from one point of view, may be found to be less to blame as the supplier of this demand, for the demand mostly originates the supply.

Eighty-five.

The chief reason why Champagne as a sparkling product is only made in the district of Rheims, etc., is in consequence of the temperature in which it is kept being uniform and low ; such caves as it is kept in would elsewhere have been too expensive to build ; the soil in these parts being pure chalk to a very considerable depth, it is merely a matter of excavation, and an extension of cellarage, at any time a very simple acquirement. They range in depth about thirty or forty feet.

Eighty-six.

The process of converting the grape into Champagne is conducted in an entirely different manner to that pursued by any other country where the vine is grown, especially in respect to the fact that the juice of the grape after being pressed is taken away from the skin as soon as it possibly can be ; it is then put into casks above ground, where it is allowed to ferment during five or six weeks, when the cold weather arrives and the fermentation is checked ; it is not before May in the following year that the temperature has risen sufficiently to again revive the fermentation, at which moment, when it has only just commenced, and carbonic-acid gas is beginning to be produced, it is the aim of the Champagne-maker to put it into bottle, where it remains with the corks downwards in such an incline that the sediment, by twisting the bottles from time to time, rests entirely on the cork ; when this desideratum is obtained it is adroitly disgorged, so that the sediment only is ejected, and the liqueur inserted in its stead, together with a new branded cork as required for shipment, or another cellar cork if it is intended to remain in stock ; in the latter case but little liqueur in regard to sweetness is used to fill the bottles.

Eighty-seven.

For healthy alcoholic fermentation, air or oxygen is required, but when started, fermentation will proceed, within certain limits, in an atmosphere of carbonic acid. As fermentation proceeds there is a deposit of organic matter, and in Champagne fermentation, this deposit is, by turning the bottle upside down, made to adhere to the cork. This operation is carried on till there is no more to deposit, and the contents remain star bright. When this point is reached the fermentation practically ceases, and the effervescence is due to the carbonic acid being dissolved in the wine by constant pressure, and its expansion, as soon as the pressure is removed.

Eighty-eight.

It is ludicrous to observe the air of authority, and consciousness of superior knowledge, with which many would-be critics vent their opinions as to the percentage of liqueur in Champagne; the liqueur added to Champagne (for even that designated Brût is very seldom without some) is not of a standard sweetness, and almost every shipper has

his own special mode of preparing it ; it is therefore clear that one cubic centimètre of a very sweet liqueur, may be equal to the sweetness of several cubic centimètres of another.

Eighty-nine.

The foregoing reminds me of an almost incredible scene that occurred in my presence, when on discussing the merits of a bottle of Champagne, one gentleman interrogated a new arrival, prefacing his query, that, as he was known to be a good judge of the relative qualities of the various Brands, would he favour the company with his opinion of the *Carte Blanche* they were drinking.

Ninety.

This is similar to the enquiry for a brand of cigars called “Claro” ; no other mark would satisfy this smoker.

Ninety-one.

Dr. Aldrich's celebrated five reasons for drinking.

Good wine—a friend—or being dry,
Or lest you should be by-and-by,
Or any other reason why.

Ninety-two.

In Vino Veritas—"there is truth in wine"
(Buckley's *Theocritus*, page 152, quoting Erasmus).
This proverb to me is an anomaly, and, to my mind,
although universally accepted, is not beyond the
pale of controversy. It is no doubt generally
understood to convey the idea, that on overstepping
the bounds of moderation, under its influence,
affectation is unmasked and reality exposed; for
example, the habitual liar loses for the moment his
memory and restraint, and exhibits his true character,
by some self-evident falsehood too palpable to
escape detection—while on the other hand, by its
influence, a coward in his boasting may actually be
excited to fight; a man will promise, while inordinately
exhilarated with wine, what otherwise he
would not promise, but little reliance can be placed

on it, under such circumstances—can that be called truth? In an after-dinner speech an over stimulus will induce an exaggerated flow of laudatory adjectives in proposing the health of some guest—can such exaggeration be called truth?—for they probably exceed the feelings of the man who utters them.

Ninety-three.

Common good manners should not let us show
A wish what others' secrets are to know ;
But, let nor wine, nor e'en resentment wrest
Them from us, once committed to our breast.

Vino tortus et irâ.

HORACE.

Ninety-four.

Amongst the ancient wines of the Greeks and Romans, there was one description which they especially made with but a light pressure of the grapes. This rich juice, when fermented, and after becoming clear, developed immense generosity and fragrancancy of character. It was kept in hogsheads different to those generally used, that is to say, the casks were not pitched externally or lined with wax

internally as was then the custom. This wine was called *vinum sincerum* (*sine cera*, without wax), meaning thereby pure wine, or what is comprehended and understood by the English word *sincere*, which in all probability is derived therefrom, *sine cera*, the motto which it signifies, affording its composition.

Ninety-five.

My opinion is that it is only in the stage of decay that the vine is liable to be attacked by disease; when this happens the plant should be destroyed, and a young one placed in its stead; if vineyards were so attended to, I am inclined to think we should have less trouble in subduing the diseases which such vines engender, but as it is well-known that old vines produce the best fruit for wine-making, farmers and proprietors are too loath to supplant them, and too eager to retain them indefinitely—this refers to the *Phylloxera Vastatrix*, the *Oidium Tuckeri*, and Mildew; it may be noticed in a forest that fungus will grow on the oldest trees, but young, matured trees will be free from it; it is the same in all life; the young and healthy will be exempt from the influence of a disease which

will attack the very old, as well as the very young, because they have less power of resisting.

Ninety-six.

The Phylloxera Vastatrix first made its appearance in France about twenty years ago ; it resembles in appearance a diminutive beetle more than anything else. Its habits and changes of life are as follows : in the autumn *one egg* is laid in the stem of the vine, which is not hatched till April following, always a female ; she goes at once underground, and attaches herself by proboscis to the roots, lays thirty eggs, and dies ; the produce of these thirty go further down the roots, each lays thirty eggs, also female, and die, and so on, for five or eight times, that is five to eight generations, from April to August each year for four years, then exhausted. Some few, however, of these undergo two extra changes, and get to, and appear on the surface with wings, these are called *Nymphs*, and they fly in swarms to fresh vines where they lay their eggs, some male and some female ; twenty days after these eggs are hatched the male and female insects pair, about August, and lay the *one egg* above mentioned and die ; this is called the vicious circle.

The endeavour since its discovery mainly has been centred in efforts to exterminate this pest and scourge by poisoning it during its underground existence, by injecting sulphide of carbon to the roots of the vine.

Palpably this must be working in the *dark*, and with no certainty that it can be precise on account of the infinite ramifications and lengths of the roots and tendrils; it seems clear, that with a knowledge of the habits of the insect the destruction of the *winter egg* should be aimed at, for *obvious* reasons. Might it not be worthy of consideration, to note that the increased ravages of the Phylloxera is coincidental, in inverse ratio, with the almost total extermination of the small birds in France, which is notorious?

Ninety-seven.

The Oïdium Tuckeri, so called from the name of the gardener Tucker, seen by him for the first time in 1845, and subsequently so termed by Berkeley, the naturalist; but it was not until 1853 that it made its appearance in the Alto Douro. This serious scourge seems to be superinduced by humid atmosphere, and I agree with the opinions of those

qualified by practical experience on the subject, that it derives its substance and growth from the grapes on to which it fastens itself.

Ninety-eight.

Burgundy is, I may say without exception, of all wines the most ticklish to deal with in regard to its treatment, on which so much, as to the result of its maturing, depends. I consider that this is but little understood in England, and in comparison with all countries, it is more understood in Holland, than anywhere else in the world. It is to be noted coincidentally that the atmosphere where it is kept in Holland is remarkably humid, so that I would always advise that Burgundy should be binned in the merchant's most damp cellar.

Ninety-nine.

It is a remarkable fact which can only be attributed to natural causes, and for which no other reason has been adduced that I am aware of, that the changes in wines during progress of maturing are more marked after the spring, which is the period

when the sap rises in the vine, than at any other period of the year ; it seems to me that there must be an affinity between the juice, after fermentation, and its parent the vine, just as a man whose leg has been amputated, has been known to feel pains in his lost toe.

One hundred.

Vidonia, or Teneriffe, produced on the island of Teneriffe, is a white wine, somewhat resembling Madeira, though inferior to it.

One hundred and one.

Chablis, this French wine so satisfactory an assimilant in association with oysters, takes its name from the village of Chablis, situated about 100 miles south-east of Paris.

One hundred and two.

The district of Saumur, where the sparkling imitation of Champagne is produced, is a little more than 200 miles south-west of Paris.

One hundred and three.

Rhinegau is the name of the district within which all the best Rhine wines are grown ; it is about fifteen miles in length ; the Schloss Johannisberg, the most famous Rhine vineyard, consists of about forty aeres ; besides this, there is the Johannisberg Klause in the immediate vicinity, and also Johannisberger, its name derived from the adjacent village, the vineyards bordering the Schloss ; the most important wine next to this is the Steinberger. Steinberg Cabinet vineyard is about 108 aeres.

One hundred and four.

Médoc is the name of the district within which all the best Claret wines are grown, divided into the Haut Médoc, and Bas Médoc, which may be subdivided, so to speak, into localities, namely : Pauillae, Margaux, St. Julien, St. Estèphe. It is more than eighty kilomètres in length by average of ten.

One hundred and five.

Alto Douro is the name of the district where veritable Port wine is grown, situated about eighty miles from Oporto on the river Douro, about eight leagues by six being the recognised extent of the Alto Douro proper; many inferior vineyards exist beyond this:—below Regoa, which is the point at which the Alto Douro commences, and beyond Vezuvio the old demarcation limit; all, however, are shipped from Oporto now-a-days under the name of Port.

One hundred and six.

The word Amontillado is but little understood elsewhere than in Jerez de la Frontera, and the wine itself but seldom tasted here. It is in fact nothing more or less than a freak of nature; out of a proportion of many casks laid up to undergo the process of slow fermentation in the Bodegas, of the same wine, a percentage of not more than one or two will develop this superior and very valuable characteristic independently of the remainder, which cannot be accounted for; it is used homœopathically to impart its flavour and give a style of its own to

wines which are universally known in consequence, by the name of Amontillado. I need hardly say that very many wines which are consumed under this name at a low price have no trace even of the wine after which they are called.

One hundred and seven.

Vino de Pasto being translated means wine for meal, and it is generally understood to represent Sherry of a certain standard quality and character ; but literally, of course, it may be applied to any wine that the individual is in the habit of drinking with his meal.

One hundred and eight.

Wine is referred to by Shakespeare in his plays on sixty-eight occasions.

One hundred and nine.

“ One sip of this
Will bathe the drooping spirits in delight
Beyond the bliss of dreams. Be wise and taste.”

MILTON.

One hundred and ten.

Demonax was a Cretan philosopher; he resembled Socrates in his mode of thinking, and Diogenes in his way of life. He was asked, if it was allowable for wise men to drink wine. "Surely," said he, "you cannot think that nature made grapes only for fools."

One hundred and eleven.

Sherry may be interspersed at any period of, and with all wines, at any dinner:—as the horse-dealers say, it cannot be put out of its place. You may commence, continue, and end with it, it always adds a grace, as a fine tree does in a landscape, or a fine woman in a boudoir.

One hundred and twelve.

There are three stages of progress affecting all nature—growth, maturity, and decay. This applies equally to wine; the wine which I have found the least altered in this respect, in the latter stage, compared with all other wines, is Sherry; it is

seldom to be met with, really fine Sherry deteriorated by age.

One hundred and thirteen.

Customs change, and those good old times, be-
praised, I think, in the habits of wine-drinking,
too loudly, have been improved upon by those
of to-day. Wine is drunk at dinner, instead of
after dinner, indeed the consequence is apparent,
for if you intend to take an extra quota after,
a mixture of any quantity during the repast is
incompatible and *vice versâ*.

One hundred and fourteen.

His late Majesty George III., once said to
Sir J. Irwin, a famous *bon vivant*: "They tell
me, Sir John, you love a glass of wine!" "Those
sire," said he, bowing most profoundly, "do me
great injustice, they should have said a bottle."

One hundred and fifteen.

Ben Jonson was for some time a student at St. John's College, Cambridge. After he left the university, he passed through many occupations; for he was a bricklayer, a soldier, a player, and amidst them all, a poet.

A vintner, to whom he owed money, invited him to dinner, and said that if he would make an immediate answer to the following questions, he would forgive him his debt. The vintner asked him what God is best pleased with; what the devil is best pleased with; what the world is best pleased with; and what he was best pleased with. Ben, without the least hesitation, gave reply as under—which as an impromptu deserves praise:

“God is best pleased, when men forsake their sin;
 The devil's best pleased, when they persist therein;
 The world's best pleased, when thou dost sell good
 wine,
 And you're best pleased, when I do pay for mine.”

One hundred and sixteen.

In any case, whether you are a good judge of wine or not, as a buyer two points are necessary

to be positive about, namely, your confidence in the judgment of the merchant you deal with, and your confidence in his integrity and willingness to give you the benefit of that judgment you believe he possesses; the one qualification without the other is of no avail, for he may be ever so honestly inclined towards you, yet that is useless if he lacks the power of discriminating quality and value. Whereas, on the other hand, if his palate is undeniable, but is not put forward to the advantage of any one but himself, it is quite clear that you, as buyer, will not be the gainer by it.

One hundred and seventeen.

The senses of smell and taste are given to us in more or less proportion, and we have no right to arrogate to ourselves pride for the superior power we may possess in regard to these, or any of the other senses. For example, one man may look into the distance from a prominence, and remark to his companion the appearance of an object on the far off horizon, and describe its contour, which the other cannot even trace the slightest sign of, yet it is no effort whatever to the former to discern it clearly; this is one of the

senses ; so again in reference to taste and smell, what superior power may be possessed individually above the average, is no more nor less than a gift of Providence, to discriminate and distinguish the minutest flavours and odours, which is incomprehensible to those not so gifted, and no amount of study or practice will equalise this power, although that sense of taste or smell may be considerably improved. A man thus endowed is figuratively speaking, in the position of a genius, in contradistinction to the talented man, whatever his abilities might be.

One hundred and eighteen.

Perchance these pages may be glanced at by some lady reader, and for her satisfaction, I can truly say that pure wine, if spilled on the cloth will not stain it in the least ; it amounts to a domestic chemical test ; but should an accident happen, and there is any doubt about the wine, boil some milk and let the stained part of the cloth soak in it for twelve hours, then wash it out and all marks will have disappeared ; this latter also applies to fresh fruit stains.

One hundred and nineteen.

Wine, especially Sherry and Madeira, is sent to the East or West Indies and back with the object of giving it what is termed the East India flavour. The result of this voyage is very marked on its return, compared with what it was before it started; the effect produced is caused by the continual agitation, combined with the intense heat while in the equatorial latitudes; the wine consequently loses in bulk about ten per cent., this ten per cent. representing the aqueous particles only of the wine which is, as it were, to that extent concentrated, and is invariably very much darker. The payment for freight, together with the loss on the voyage, necessarily renders the wine more costly, over and above which, the quality is enhanced.

One hundred and twenty.

Proverbs, xxxi., 6. 1 Timothy, v., 23. Ecclesiastes, v., 18. Psalms, civ., 15.

One hundred and twenty-one.

Italy to-day is one of the largest producers of wine in the world, she sells wholesale ; the consumer and producer are, however, far apart. This latter remark applies also to Spain, excepting always her fine Sherries.

One hundred and twenty-two.

Per mancamento d'acqua bevo del acqua ; se io havesse acqua, beverei el vino—"For want of water I am forced to drink water ; if I had water, I would drink wine." This speech is a riddle, and here is the solution. It was the complaint of an Italian vineyard man, after a long drought, and an extremely hot summer that had parched up all his grapes. It is questionable, by the way, whether this did not originate with the circumstance of a vessel outside the bar at Oporto, waiting for depth of water to pass it.

One hundred and twenty-three.

Good wine needs no bush.—*English.*

Gude wine needs na a wisp.—*Scotch.*

Al buon vino non bisogna frasca.—*Italian.*

A bon vin il ne faut point d'enseigne.—*French.*

El vino que es bueno, no ha menester pregonero.
—*Spanish.*

Vino vendibili hederâ suspensâ nihil est opus.
—*Latin.*

The above are distinct national proverbs, each signifying the same idea, serving as an indication to prove how *universally* it is acknowledged and believed, that as so many are *seeking* for good wine, how unnecessary it is to advertise such.

One hundred and twenty-four.

One of Brillat-Savarin's aphorisms (an author I have the highest respect for, and who is universally acknowledged as an authority on all matters treated of in his work "Physiologie du Gout") : "Tell me what you eat, I will tell you what you are." I should prefer rather to say : "Tell me what you drink, I will tell you what you are"; for how often is it found that a dinner of importance or even a banquet is given with undeniable menu of the *plats*, while the quality of the wine or beverages to accompany is far from being in accordance with it. Why is this? Ostentation. Commend me to the host

who reverses this order of things, provided a simple course or two, to relish the fine wine, is but well cooked and served.

One hundred and twenty-five.

There are but few occasions on which a man can so well display his judgment and taste, together with the satisfaction of pleasing his guests, than in the selection and order in which he places his wines before them, and the art with which he chooses the appropriate dishes which should accompany them. Some would say, no doubt, that the wine should be chosen to accompany the dishes; but we should not quarrel about such a detail, the resources of the cellar being in accordance.

One hundred and twenty-six.

In my opinion, here in England, a small glass of fine pale Sherry with the soup, instead of in it, tends to stimulate the palate for due appreciation of what follows. If you have fine Hock, produce it with the fish; if not fine, it were better omitted, and a glass of delicate dry Sherry substituted.

With the first *entrée*, or *entremêt*, a full-sized glass of dry Champagne, which has the effect of generalizing the sociability of your guests. From this moment, until the appearance of the game, I would give my friends the choice of continuing any of those wines already produced they preferred, which should be on the table. With the game, red wines may commence by introducing a glass of Burgundy, to be followed by Claret and Port, at the same time a choice of Sherry and Madeira; the ideal liqueurs, I consider, as an accompaniment to the sweets (if you take them) being a fine specimen of Château D'Yquem, or Château Coutet, or *petite verre fin Champagne Cognac*. The latter, by-the-bye, should always be taken as a whole—that is, in one sup—or, better still, reserve this for the coffee.

On the Continent it is the custom to drink Bordeaux wines at the commencement and throughout the dinner. Port, Sherry, and Madeira are frequently drunk as liqueurs, and Champagne with dessert. In the latter case it may be argued that the Champagne is drunk as an appropriate confection, and probably highly liqueured; but as sugar-candy, which is the foundation of the liqueur, would be detrimental to the quality, if fine, and

conceal its flavour, the inference may fairly be deduced that the concealment of quality would be the concealment of inferior quality. These are my reasons for objecting to the programme suggesting Champagne with dessert; in fact, the connoisseur of wine is careful, in his selection of the dishes which constitute that category, to avoid anything sweet. In brief, the progress should be from the lighter, and most delicate, to the older, and more pronounced flavour (*vide* 197). The number of guests, in my opinion, should not exceed eight. Brillat-Savarin says twelve is the correct number.

One hundred and twenty-seven.

I consider that a good dinner cannot be complete unless the wine is proportionately fine. There are some who think that after all there is no part of the dinner so enjoyable as the cigar which concludes it. In this I certainly concur, that it is an indispensable adjunct. No part of the programme is more satisfactory to all, than the offer of fine cigars, which the host makes for the appreciative smoking of his guests at this period of the entertainment.

A word or two, therefore, on this subject of tobacco. The best cigars are without doubt those made from the leaves of the plant grown in the most favourably situated and limited area of the Vuelta Abajo, in Havana, the soil being peculiarly suitable. The seeds are sown annually, similarly to the manner we sow lettuce. Ranking next to Havana, the soil and climate of Mexico is considered most favourable for the growth of this plant, for it is indigenous to that country; so that the Havana seeds grown in Mexico produce tobacco approaching nearer to the unique quality of Havana tobacco, than that produced in any other country.

Consequent on the exigencies of competition, in common with everything else, cigars now-a-days are to a great extent shipped before the tobacco may be considered properly fermented.

After the crop is gathered (in a good year commencing the latter end of the previous year), the various processes the leaves undergo before they should be made into cigars, and shipped, occupy until September or October, about nine or ten months, which is the earliest date we should expect to see them here. That is the necessary time for curing and fermenting.

The leaves of the tobacco plant grow opposite to

each other. When ripe the stalk is cut in sections, so that each two leaves form a fork, and are hung downwards on raised horizontal sticks, shaded from the sun, to dry by the heat of the air. After the drying is completed, advantage is taken of the first dampness of the atmosphere, which tobacco readily absorbs, to pack these leaves into *manójos*, or bundles, to undergo the first fermentation, and afterwards into bales, consisting of about eighty *manójos*. In these bales fermentation should be allowed slowly to proceed, the period of which *calentúra*, or heating, as it is termed, in well-regulated factories being about six or seven months. During that time these bales are systematically watched and moved in such a manner, that the heat engendered in the stacks may be uniform. After this second fermentation has taken place, the bales and packages are undone, the leaves are separated, spread on a floor, and sprinkled with a tobacco decoction; the stalks of these leaves are then removed, and the leaves are ready for manipulation into cigars, according to their classes—some entirely first class or *priméras*, others with more or less seconds, and fillers.

So great is the demand for the fine cigars made from tobacco grown in Havana, that the leaves

there are almost entirely used for cigar-making, the tobacco of the pipe smoker consisting of leaves of the Kentucky, Florida, and Virginia plant chiefly, the best being the latter, shipped from Baltimore.

Birdseye (one of the most well-known descriptions), represents the picked stalks cut finely across; the stalks otherwise generally being required for snuff.

One hundred and twenty-eight.

It is heresy, I consider, ever to imagine that red wine and tobacco can be properly appreciated in company with each other; there is but one exception however, Assmanshausen (a red wine produced on the Rhine below Bingen, in fact the Burgundy grape transplanted there) may be drunk while smoking a cigar, and the flavour of each be enjoyed with zest, otherwise the connoisseur of wine, or tobacco, or both, will only be satisfied when he lights his cigar, to sip a cup of coffee, of which, by-the-bye, he will probably be equally a connoisseur; this, to be drunk in perfection, should be an infusion (not a decoction, as it mostly is in England) of freshly roasted Mysore, or a combination of Mocha, Dominique, Ceylon, and Costa Rica, freshly

ground. The roasting is the main secret to which every care should be given; to be perfect the berries will, when roasted, be light brown and no more, just crisp enough to be ground, and thus the caffeine will be retained; if the berries are much burnt, as is often the case in Paris restaurants, the caffeine is entirely lost, as also the other essential constituents.

It is supposed, by-the-bye, that coffee is an antidote to the injurious effect of nicotine.

I consider the very best coffee is most satisfactory, to say the least; and in this, as in any other matter of taste, do not try to obtain it at too low a price (*vide* 116).

The very best apparatus in my opinion, and I have tried nearly every arrangement for making coffee, is the automatic Cafetière Basculée, or balancing coffee machine.

On the subject of coffee I may here refer to the admixture of chicory, this, although it might rightly be called adulterating the coffee, yet I believe the original intention in so doing was to counteract, to some extent, the astringent properties contained in the tannin (one of the chief constituents of the coffee) and likewise its heating properties. In France, where coffee is consumed to

a large extent at all times in the day, it would be almost impossible to consume the large amount that is consumed, unless some small proportion of chicory were added, the property of chicory being similar to that of dandelion, diuretic, as well as tonic.

The proportion of chicory to coffee it is better to arrange oneself by roasting each separately, and putting them together according to taste.

Allow an interval of quite twenty minutes after dinner before serving the coffee. It will be infinitely more enjoyable than if presented, as it frequently is, *immediately* after. The details of a good custom are apt to degenerate in such matters when minute instructions by the host are discontinued.

One hundred and twenty-nine.

The reclining position which became the fashion among the Romans to assume when dining was called *lecti-sternium*. It can easily be imagined the skill it required in that position to handle the large cups used for drinking in those days, and there is good ground for believing that about that period the oft-quoted proverb originated, "There's many a slip 'twixt the cup and the lip."

One hundred and thirty.

The term *Wassail*, which, in our elder poets, is connected with much interesting imagery and many curious rites, appears to have been first used in this island during the well-known interview between Vortigern and Rowena. Geoffrey of Monmouth relates, on the authority of Walter Calenius, that this lady, the daughter of Hengist, knelt down on the approach of the king, and, presenting him with a cup of wine, exclaimed: "Lord King, *was heil*"—that is, literally, "Lord King, health be to you." Vortigern, being ignorant of the Saxon language, was informed by an interpreter that the purport of these words was to wish him health, and that he should reply by the expression, "*Drinc heil*," or "Drink the health." Accordingly, on his so doing, Rowena drank, and the King, receiving the cup from her hand, kissed and pledged her.

"'Health, my lord King,' the sweet Rowena said.
'Health,' cried the chieftain to the Saxon maid;
Then gaily rose, and 'mid the concourse wide,
Kissed her pale lips, and placed her by his side.
At the soft scene such gentle thoughts abound
That healths and kisses 'mongst the guests went
round."

The poet adds (but with a poet's license, for the custom may be considered to be of more remote antiquity):

“From this the social custom took its rise;
We still retain and still must keep the prize.”

It may be, indeed, true that since that period the custom has prevailed in Britain of using, whilst drinking, the particular words made use of at the interview between Vortigern and Rowena, the person who drinks to another saying, “*Wæs heil*” (“Your health”), and he who receives the cup answering, “*Drinc heil*” (“Your health, I thank ye”).

It soon afterwards became a custom in villages on Christmas Eve, New Year's Eve, and Twelfth Night, for itinerant minstrels to carry to the houses of the gentry and others, where they were generally very hospitably received, a bowl of spiced wine, which, being presented with the Saxon words just mentioned, was therefore called a Wassail Bowl. A bowl, or cup, of this description was always to be found in almost every nobleman or gentleman's house, until the middle of the seventeenth century, which was in perpetual requisition during the revels of Christmas.

One hundred and thirty-one.

The ancient Greeks and Romans used, at their meals, to make libations, pour out, and even drink wine in honour of the gods. The classical writings abound with proofs of this. The Grecian poets and historians, as well as the Roman writers, have also transmitted to us accounts of the grateful custom of drinking to the health of our benefactors and of our acquaintances.

“Pro te, fortissime, vota
Publica suscipimus; Bacchi tibi sumimus haustus.”

Hence, no doubt, we have derived our custom of toasting or drinking healths. Lord Bacon, on being once asked to drink the King's health, is said to have replied that “he would drink for his own health, and pray for that of the King.”

One hundred and thirty-two.

The expression “I'll pledge you” is said to have had its origin at the time the Danes bore sway in England, when it was common with these ferocious people to stab a native in the act of drinking, with

a knife or dagger. Dr. Henry says, "If an Englishman presumed to drink in the presence of a Dane, without his express permission, it was esteemed so great a mark of disrespect, that nothing but his instant death could expiate it. Nay, the English were so intimidated, that they would not venture to drink even when they were invited, until the Danes had pledged their honour for their safety; which introduced the custom of pledging each other in drinking, of which some vestiges are still remaining amongst the common people in the North of England, where the Danes were most predominant." Other writers say, the custom took its rise from the death of young King Edward, son of Edgar, who was, by the contrivance of Elfrida his step-mother, treacherously stabbed in the back as he was drinking.

The old manner of persons pledging each other when they drank, was this. The person who was going to drink asked any one in the company who sat near him, whether he would pledge him, and assenting, he held up his knife or sword to guard his friend whilst he drank.

One hundred and thirty-three.

Gnathena, this lady was a Greeian courtesan. When a very diminutive bottle of wine was brought for her to taste, with the recommendation that it was very old—"It may be so," said she, "but it certainly is very small of its age." This joke, of very high antiquity, has been attributed to Quin.

One hundred and thirty-four.

Dean Cowper, of Durham, who was very economical of his wine, descanting one day on the extraordinary performance of a blind man, remarked "that the poor fellow could see no more than that bottle." "No wonder at that, sir," replied Mr. Drake, a minor canon who was at the table, "for we have seen no more than that bottle all this afternoon."

One hundred and thirty-five.

Homer distinguishes wine by the name of "a divine beverage."

Nestor was remarkable for the quantity of wine

he consumed, no less than for the age to which he attained. Plato, who severely condemns the immoderate use of wine, and strictly inculcates its use moderately, writes that "nothing more excellent or valuable than wine was ever granted by God to mankind." Virgil, who was celebrated and excelled, not only as a poet, but equally as an agriculturist, writes: "You may as easily attempt to enumerate the sands of the sea shore as the different species of wine." Pliny details with wonderful minuteness the manufacture of wine, and the perfection to which the art had arrived, he says "that no less than 195 descriptions were in customary use, but less than half were superior, and that two-thirds of the latter were Italian; they had at that time wine almost 200 years old, and very valuable, especially for imparting immense flavour and body to the more recent vintages."

One hundred and thirty-six.

In the history of wine-making, the earliest records of superior knowledge in the art refer to those made by the Egyptians, handed down to them by the Asiatics, whose rules the Greeks improved upon,

and considerably perfected the art of wine-making, finding in the prosperous days of Italy a ready market, that country being then more engaged in warfare than in home industry. The Greeks soon applied their energies rather to adulteration than improving their produce, in proportion as the demand increased, and they learned to excel in imitating their wines. After a time, the highly favourable soil of Italy placed that country at an advantage, whereby an improved description of wine was produced, superior to that of any other country in those days, France in later days being indebted for the vine chiefly from Greece. We learn from these statistics that so long ago as almost the original art of wine-making is recorded, the art of adulteration, or imitation, was almost coëval with it, and at the present day it may safely be asserted that in almost every European wine-growing country the same condition of things exists, that is to say, that as soon as notoriety is acquired by its purity and perfection of making, very little time is lost in trading on this notoriety. I would here desire particularly to point out that on the principle of the new broom sweeping clean there is very much to admire in the wine of our Colonies, more especially the Cape, *as now made*.

One hundred and thirty-seven.

It may be taken as a rule that new wine, which is, so to speak, unpleasantly rough to the palate, will acquire an agreeable maturity, and develop body by age; and *vice versâ*, that which appears smooth will not mature satisfactorily.

One hundred and thirty-eight.

It may be said without fear of contradiction, that wine as an alterative medicine is unequalled in efficacy for raising the action of the blood, restoring strength, and reviving the animal spirits.

One hundred and thirty-nine.

There are occasions, which have been experienced by many, when that man is absolutely to be revered who can relieve the nausea of crop sickness, whether caused by the too-alluring attractions of the menu, or too deep libations overnight. Byron tells us there is nothing like Hock and Soda Water.

CLXXX.

“ Ring for your valet : bid him quickly bring
Some Hoek and Soda Water, then you know
A pleasure worthy Xerxes, the great king,
For not the blest Sherbet sublimed with snow
Nor the first sparkle of the desert spring,
Nor Burgundy in all its sunset glow,
After long travel, ennui, love, or slaughter,
Vie with that draught of Hoek and Soda Water.”

Fielding, in one of his plays, writes that :

“ The most grateful of all drinks
Is cool small beer unto the waking drunkard.”

Another receipt, if such it can be called, is a few drops of laudanum, say four or five, and a teaspoonful of vinegar, in a tumbler of fresh spring water. A proportion of tincture of capsicum, duly flavoured, is another. But almost every chemist has a nostrum of his own, mostly very simple, though enshrouded in mystery. One acquired notoriety for his “pick me up” as exceptionally efficacious, which turned out to be a tablespoonful of Worcestershire Sauce and aqua pura, flavoured for disguise. This is apt to lead me to discuss the

qualifications of such like sauces, but I might be accused, rightly or wrongly, of digressing from my title.

One hundred and forty.

A physician seeing Charles Bannister about to drink a glass of Brandy, said “don’t drink that filthy stuff. Brandy is the worst enemy you have.” “I know that,” replied Charles, “but you know we are commanded by Scripture to love our enemies.”

One hundred and forty-one.

TO A TOPER IN LOVE.

“’Tween woman and wine, sir,
 Man’s lot is to smart,
 For wine makes the head ache,
 And woman the heart.”

One hundred and forty-two.

The amount of actual spirit in comparison with water is as 57·06 to 42·94, that is to say, when the

strength is proof. By weight it is as 49·24 to 50·76 of water.

One hundred and forty-three.

Diluted alcohol, if exposed to the air, will become vinegar, and the process will take place by oxydation, the spirit being first changed into aldehyde (dehydrated alcohol), and then into acetic acid, or vinegar. It is questionable, by-the-by, if the narcotic properties of aldehyde are not those contained in alcohol.

One hundred and forty-four.

The next progressive stage to the art of fermentation is that of distillation, which was not discovered till many centuries afterwards, the very names of the various spirits being only originated comparatively quite recently. The word Brandy is derived from Brennen, to burn, hence Brantwein, and so Brandy. Whiskey from the Celtic, Usige, water. Gin is a contraction of Geneva; the word is, however, traced by Mr. John F. Sanford, the philologist, from the French Genièvre, abbreviated

from the Italian Ginepro, Latin *Juniperus*, English Juniper, which berries are used in distillation of it for flavouring.

One hundred and forty-five.

Æther is the result of distillation of sulphuric acid with spirits of wine, one of the most important of the long series of wondrous discoveries for which we are indebted to distillation.

One hundred and forty-six.

Wine, as containing alcohol, is essentially a narcotic, but has, besides, valuable dietetic properties especially its own, distinct from any other production, otherwise it may be classed in the same category as opium, tobacco (and though in a less degree, with tea and coffee), all of which are alike in this particular, and proportionately that by becoming accustomed to them in some measure they are a necessary; and, also, that when taken in too large quantities, and habitually, they undermine the physical and mental strength; they are also alike in that (and as proving their universal

popularity), all countries from remote times have derived large revenues consequent on their use.

One hundred and forty-seven.

On investigation it will be found, I believe, that narcotics and stimulants are very closely allied, for, as a rule, the action of narcotics, according to the dose and according to the individual, is invariably in the first stage stimulating, in the next stage sedative, in the third narcotic, beyond which coma. The action of most stimulants I am inclined to think can hardly be said to be dissimilar (*vide* 153).

One hundred and forty-eight.

I have on several occasions had opportunities of discussing the subject of teetotalism, with professors of its tenets. Where sincere, these professors not only preach their doctrine, but inculcate it by their example, which they consider even more forcible; their argument being that it is necessary to practise what they preach, holding that abstinence on their part personally is an example to

control the desire, if any, in others for wine, etc., etc. I ask such a man if he ever places himself prominently in the company of those who are partaking of the beverages of which he does not approve, and I invariably glean that he does not. I ask him to compare the futility of such an example with my own. I ask him if supposing the example which he professes to exert were effective, is not that teaching his fellow-men, when exacting an oath from them, to lose their confidence in themselves? Is it not more satisfactory for a man, and tending to raise his dignity, and self-esteem, that he should rather be taught by the precept of example, the power of controlling his desires and appetites within moderate bounds, than to subdue entirely what is natural, thereby losing his self-esteem, and so branding himself before the world to his own degradation?

One hundred and forty-nine.

The assumption of virtue adopted by the class of individuals who entitle themselves Teetotallers appears to me similar to the fanatic belief in its own creed, of each religious sect, that no other can

lead to salvation. "First east out the beam out of thine own eye, and then shalt thou see clearly to east out the mote out of thy brother's eye." What would be thought of the condemnation of Whiskey drinkers by a man who drank Brandy only, as being dissolute, while lauding his own virtue, this without reference to immoderation in either ease? It is a well-known fact that independently of the soothing narcotic (*vide* 153) effect of tea and coffee upon the nerves, the indulgence in which beverages is so attractive to Teetotalers, many of the so-called teetotal drinks have been proved to contain a considerable percentage of alcohol, and the greater the strength so in proportion instinctively are they the more popular with certain members of this conscientious community, who so presumptuously parade their weak or hypocritical character (whichever it may be), before those who, as a majority, object to extremes.

One hundred and fifty.

As there are some varied opinions with regard to the derivation of the word Teetotaler, being supposed by some that the first syllable should be Tea,

implying the use of Tea, in contradistinction to intoxicating liquors, yet it is satisfactory to find that a solution is arrived at by the convergence of views of the best authorities, which in the majority point to the formation of this cant word by reduplication of the first letter, and the account given by Dawson Burns may be considered as correct, he says: "The simple facts are that when the question of renewing the old temperance pledge, so as to exclude all intoxicating liquors, was under consideration at Preston, a working man of the name of Richard Turner, applied to the proposal not a cant word, but one long in use as an idiomatic expression, the term, Teetotal. He had probably heard and uttered it hundreds of times before. The formation of the word is clear enough, first syllable Tee being the mere duplication of the initial letter T of Total for the sake of greater emphasis and force. Its application to total abstinence from inebriating liquors was accidental, and the use of it by Richard Turner would probably have escaped observation, had he not, through a habit of stammering, drawn the attention of the people to the distinction he was wishing to convey. No one would have been more surprised than he, to learn that he was perpetrating a pun. If the origin of this term, with

its present meaning, was strange, it is not less strange that it should have been so grossly misunderstood. When men of learning stumble in open day over a word which is the badge of millions of individuals—a word which has always been spelt in one way—are we not cautioned against a hasty confidence in the conclusions of even the ablest scholars on subjects confessedly recondite and obscure?”

One hundred and fifty-one.

The depressant result supervening on the stimulating effect of Tea, is the cause of the craving which tea-drinkers experience for repeated doses, exactly similar to the craving of dram-drinkers, the cause being the same.

One hundred and fifty-two.

I have before spoken of Tea and Coffee, and the effects of Theine and Caffeine, the active ingredients in each being almost, although not perfectly, identical. Amongst the consequences resulting from the habitual use of these beverages may be mentioned indigestion, acidity, heartburn, wakeful-

ness, and general depression of the constitution, mentally and physically, as well as constipation in its worst forms. After the first stimulating effect they possess the power to lessen the activity of the circulation of the blood by contracting the capillary vessels so that the venous side becomes charged to a disproportionate extent. To this may be attributed the heated condition incidental to their use, and also by relieving, or rather keeping back, the excessive flow of blood to the brain which would be occasioned by mental application, a full meal, alcohol, tobacco, etc.

One hundred and fifty-three.

It is questionable whether the meaning of the word narcotic is correctly understood by the majority of those who use it. The term was formerly a generic one and embraced all substances which, when taken in the solid, liquid, or gaseous state, produced certain phenomena ranging from nervous symptoms to cerebral excitement and insensibility.

This one general term is now divided, and embraces the four following classes of phenomena :

1. Those substances whose effects produce complex nervous disorders or irregularities.

2. Those classified as convulsives.

3. Those which produce delirium as a prominent symptom, and are consequently termed deliriant.

4. Narcotics proper which ultimately produce insensibility, but which may be accompanied by more or less cerebral excitement.

Dr. Royle considers narcotics to be those substances which assuage pain, control restlessness, and procure sleep—while Dr. Pereira suggests that the term should be dropped, and cerebro-spinals substituted, as including all those substances which affect either the brain or spinal marrow and their respective nerves. In this class Tea would be included, as Dr. Royle says : “Tea is well-known for its astringent and moderately excitant properties, chiefly affecting the nervous system, producing some degree of exhilaration.”

Dr. Billing considers Tea and Coffee are sedatives.

Amongst other opinions of prominent scientists I quote further that of Baron Von Liebig who writes : “Caffeine, which is inodorous, but has a slightly bitter taste, increases the nervous activity of the system; the heart and pulse are quickened, the imagination enlivened. Administered in strong doses it causes trembling and a sort of intoxication, not unlike that resulting from alcoholic stimulants.”

One hundred and fifty-four.

The probable origin of tea-drinking I gather has reference to the use by the Chinese of the leaves to ameliorate impure waters. In 1590, Giovanni Botero states that the Chinese have an herb "out of which they extract a delicate juice which serves them for drink instead of wine." It was introduced into this country about 1666, by Lord Arlington, from Holland, where it had been in use forty years earlier.

One hundred and fifty-five.

One of the constituents of Cocoa, in every way similar to Theine and Caffeine, is Theobromine; it however exists to a less extent in comparison; it is, however, the larger proportion of tannin in Tea and Coffee which render them so especially deleterious, compared to Cocoa and Chocolate.

Kola nuts contain two or three times as much Theine as Tea.

One hundred and fifty-six.

The Emperor of China, Kieulong, composed a poem in eulogy of Tea, and his description of the

making of it is very much the same as our own system. He writes the following, which is a free and condensed translation :

“On a slow fire set a tripod, whose colour and texture show its long use. Fill it with clear snow-water. Boil it as long as would be sufficient to turn fish white and cray-fish red. Throw it upon the delicate leaves of choice Tea. Let it remain as long as the vapour rises in a cloud, and leaves only a thin mist floating on the surface. At your ease drink this precious liquor, which will chase away the five causes of sorrow. We can taste and feel, but not describe the state of repose produced by a liquor thus prepared.”

One hundred and fifty-seven.

It has been stated that the human stomach is a laboratory in which alcohol is formed by nature, proving, if correct, again in controversion to teetotallers, that it must be naturally congenial to it. Benjamin W. Richardson, for example, considers that it is not improbable that sulphur compounds (derived, possibly, from the bile, which is rich in sulphur), under unnatural conditions of living, may be distributed by the blood to the nervous matter, and create phenomena similar to the inhalation of

sulphur alcohol (which is ordinary alcohol acted on by strong potash, then with sulphuretted hydrogen, and afterwards with iodide of ethyl, the oxygen of the alcohol being replaced by sulphur). Duprès has recorded that a fluid can be distilled from the secretions of persons who do not drink alcohol, which is similar, when tested, as if alcohol were actually present in the secreted fluids, and that the acid into which it may be oxydised is, to all appearances, identical with acetic acid, which goes towards proving that no one can be, from a literally scientific point of view, a non-alcoholic.

One hundred and fifty-eight.

It is considered by some that alcohol-drinking, in its various forms, has materially increased compared with former times. Is it not a coincident that the consumption of Tea and Coffee has increased very considerably?

One hundred and fifty-nine.

Sack is understood, as described in the plays of Shakespeare, to be Sherry sack, and the word Sack is derived from the French *sec*, dry, which means

therefore, dry Sherry, and appears to have been a very popular drink in those days.

One hundred and sixty.

The temperature of the atmosphere at the time of the Vintage is of the utmost importance, constituting as it does the chief agent in promoting fermentation, on which so much depends. This is a natural process, and the climate of the country must therefore be considered the main point in effecting a satisfactory result. What nature does could never, in any case, be produced by art, nor could the expense be incurred. That, I think, is the chief reason why wine could not now be made in England, for although our climate might ripen the grapes, yet at the present day the temperature would be far too uncertain for proper fermentation. The change of climate, if changed, might be consequent on cultivation.

In a work by Henry Ellis, entitled "Introduction to Domesday," the subject of vineyards and wine-making in England is dilated on, and numerous proofs are put forward that not only was the vine cultivated about five hundred years ago, but also that wine was made. Vopiscus dates the antiquity

of the vine in England A.D. 280. Bede is an authority that the vine existed in this country about the eighth century. The laws of Alfred referred to vineyards. The compiler of the life of Bulleyn, in the "Biographia Britannica," says: "It is affirmed we have still upon record some Treaty of Peace between France and England, in which it is stipulated that we should root up our vineyards, and be their customers for all our wine. If such extirpation of the English vineyards was not owing to this, it might be to the falling of Gaseony into the hands of the English, whence wine was imported cheaper and better than we could make it!"

One hundred and sixty-one.

Constantia and Museat are the most important wines produced at the Cape of Good Hope. Lachryma Christi is best known in Italy, Marsala in Sicily. The most esteemed wine in Persia is Shiraz, and in Hungary, Tokay. Besides Port, both red and white (about a seventh of the Alto Douro produce only is white—some little is used by itself, the larger proportion to reduce the colour of young red), Portugal produces red wines called Colares and Careavellos, white wine Lisbon,

both rich and dry, and Bucellas. Spain produces, besides Sherry, Tarragona, Benecarlo, Val de Peñas, red wines; Malaga, Rota Tent, and some others. Besides Claret, Burgundy, and Champagne, France produces Roussillon, Hermitage, Barsae, Frontignac, Lunelle, Sauterne, Chablis, and others less known.

One hundred and sixty-two.

Tokay Ausbruch is prepared from the grapes growing adjacent to the town of Tokay, the district called Submontine, or the Hegyalla, about twenty miles in extent. The essence of Tokay is made from the juice which exudes from the grapes, the pressure being merely their own weight, after which the grapes are trodden, and an equal quantity of old wine is added, the whole remaining together for twenty-four hours. This is strained, and constitutes the far-famed Tokay wine so difficult to obtain. The vineyards of Menes next approach Tokay for the quality of their produce, and after this Edenburg, Rusth, St. Gyorgy, and Ofen are most esteemed.

One hundred and sixty-three.

It is questionable whether Lachryma Christi, which is made from the juice of the grape without more pressure than enough to express the juice, can ever possibly be wine, or whether the ingredient for creating fermentation is present in it. This germ, by some, is supposed to be contained in that part of the grape which is immediately inside the skin, and adheres to it; but according to Pasteur, in which I agree, outside the skin.

One hundred and sixty-four.

The wines of Cyprus are said to have a pitchy smell, owing to the vessels in which they are made being half sunk in the ground, and pitched over to prevent the earth from attracting the wine. It is the custom in Cyprus to bury large vessels of wine on the birth of a child, which are not raised until the solemnisation of its marriage, which is, perhaps, upwards of twenty years after. During this time the wine is said to acquire an exquisite flavour, and to become a real luxury to a delicate palate.

The Cyprians, in making wine, carry the grapes

from the terraces with shovels into *linos*, or cellars paved with marble or covered with cement, and obliquely inclined. They are then squeezed, as often as necessary, in small presses called *palitiri*, the juice flowing into a cistern placed at the lowest part of the floor. It is afterwards conveyed into large earthen conical pitchers, half immersed in earth, where it is allowed to ferment for forty days, and then closed with a clod of baked earth. From dried grapes an excellent spirituous liquor is made, partly for home consumption, and partly for exportation to Syria.

It is related of the Emperor Selim II. that he conquered Cyprus on account of its delicious wines, remarking on that occasion to Mustapha, his *generalissimo*: "I propose to conquer Cyprus, an island which contains a treasure that none but the King of Kings ought to possess."

In all the islands of the Archipelago, wine is made in greater or less quantity, and from the abundant saccharine matter of the grapes it is customary to add one-fourth, or even one-third part of water in the process.

One hundred and sixty-five.

I take it to be the case that gout, rheumatism, etc., are caused by indigestion ; that is to say that saccharine articles of food, which are very nourishing, are therefore very suitable for us in our early youth, and which nature gives us power to digest accordingly ; if, however, the use of such articles, including sweet wines, is continued after the time that our digestive power is not so strong, probably in consequence of our overtaking it, then the saccharine, (which, if digested, is nutritive and good for us), is, if undigested, absolutely harmful, for it becomes transformed into acid, which, mingling with the blood, pervades the minute vesicles of our bodies, and the pain and torture of gout is the consequence.

One hundred and sixty-six.

An Asiatic being asked his opinion of wine said, “he thought it a juice extracted from women’s tongues and lions’ hearts, for that after drinking enough of it, he could talk for ever, and fight the devil !”

One hundred and sixty-seven.

The British College of Medicine only recognises Sherry wine, that is to say in the British Pharmacopœia as white wine, though every other wine is extensively used as medicine for its various and distinct tonic, stimulative, restorative, anti-spasmodic properties.

One hundred and sixty-eight.

The word Solera signifies foundation, understood in its meaning by the interpretation of what a plinth is, for example, in regard to Sherry, to which it chiefly applies, for the word is Spanish; it consists of a number of casks of the same wine from which on making up say a butt out of a Solera of a hundred, about one gallon would only be used from each, each gallon being replaced by a kindred wine. In this way the Solera, as can be readily understood, remains always practically the same. Whether the word Solera originates in reference to Sol, the Spanish for sun, meaning thereby that whatever its transitions, the main light always exists, has also been proposed.

One hundred and sixty-nine.

Manzanilla being translated signifies Camomile, which a description of Sherry wine is called, from its similar taste to that plant. It is made from the Rustan grape, which is so peculiarly delicate that no combination with it can add to its *finesse* and flavour.

One hundred and seventy.

It is erroneous to suppose that *pure* wine cannot be bought at a reasonably low price, that is to say, it is wrong to imagine that it is necessary in order to procure wholesome wine, great age, and price is a *sine quâ non*.

One hundred and seventy-one.

I have elsewhere expressed my opinion that I consider any inferior wine or spirit consumed is positively injurious to health, and I should judge that man who proffered such, as no friend. No reason would justify the attempt to palm it off; yet one often hears the remark by way of negative

apology for the introduction of bad liquor, that it is good enough for this purpose, or the other purpose, forgetful of the fact that the effect upon one of drinking it is practically the same whatever the circumstances may be. I do not mean to say, for example, that I would use my very finest Château Claret for a claret-cup, which, by the way, is a drink too often disguised with sugar to conceal the lowest quality mixture; it should be good (in which case it would be a sin to mask its quality by sugar), but I do think that spirits, whether as liqueur or with water should be always of the finest and oldest possible. There can be no doubt that the better the foundation, the better the result must be.

One hundred and seventy-two.

With regard to my remarks respecting Port with its large admixture of Brandy, I am inclined to believe that a very small percentage of wine-drinkers have ever tasted the unsophisticated article, and of course, therefore, could not recognise it were it placed before them. I write this in good faith, without the slightest intention of offending their prejudices, and am reminded of the old anecdote

related of a distinguished personage who had acquired a strong taste, or liking for oysters, which were procured by slow method of transit, and invariably arrived highly stale. As time progressed the oysters reached their destination by a more accelerated mode, and consequently in a very much fresher condition than they had ever been before, they were objected to, and even their identity and goodness doubted. I can vouch for the fact, that at a country house, a London visitor objected to the fresh eggs, strongly maintaining, that the London eggs possessed more flavour.

One hundred and seventy-three.

Claret, like poetry, is most fascinating when either young or old, according to its original quality.

One hundred and seventy-four.

Where's a treasure, like a measure,
 Beaming with a joyous draught,
 Where's the man, who's any leisure
 For care's frown, who wine hath quaffed ?

Woman, tho' she's lovely, often
Adds instead of lessening care,
But the care-worn brow must soften
When the bottles near him are.

Wine thou nectar of the soul,
Wine thou welcomer of rest,
Benignant to the king and droll,
Wine's the theme I love the best.

Let the would-be wise ones cancel,
If they can, thy charms divine,
May they never chance to hance,
Such a glass as this of wine.

Often hast thou cheered the weary,
Oft upheld the sinking soul,
To the downcast, and the dreary,
Where's the friend can match the bowl?

Then let us drink, and bless the vine,
Parent of such welcome guest,
And worship at thy ruby shrine,
Wine's the theme I love the best.

The music of this original drinking song can be obtained only from the author.

One hundred and seventy-five.

In ordinary treatment of wine the rule holds good that it should be fined—red wines with white of egg, and white wines with isinglass; but my opinion is, that with regard to very fine wines, where it is intended to retain all their valuable qualities, it is better to allow them sufficient time to fall bright of themselves. In ordinary wines the object of fining them is, of course, to bring them quickly into consumption, time being equivalent to money.

One hundred and seventy-six.

Sherry wine is fined with isinglass—the purity of which can only be assured by obtaining it from a good firm and paying the price required. The reason is apparent when it is known that isinglass can be adulterated with gelatine (which is merely in comparison of nominal value) in such a manner as to render it extremely difficult to detect before using it. The gelatine would float in the wine instead of clearing it, and the saving you may have thought you had made in buying the isinglass at

less money would result in a loss, and regret and vexation at having yourself indireetly been the eause of it, by endeavouring to obtain the real artiele at less money than it could be sold for. Such cases have eome under my notice, and hencee it is I give these words of eaution.

One hundred and seventy-seven.

The effects of Absinthe are far worse than any other spirit. It produces exeessive agitation of the brain, due to the peeuliar properties of the oil of wormwood combined with the spirit which forms part of the liqueur. About five drachms of essencee of Absinthum are used to 100 quarts of alcohol, but when to this is added, as is often the ease, other noxious ingredients it may be easily judged what a deleterious and irritant poison the whole mixture is.

One hundred and seventy-eight.

Olives are the natural allies of wine, as evidenced by their indigenous growth and highest perfeetion in those eountries and districts where the vine

flourishes. Nothing so well prepares the palate for the due appreciation of fine wine after dinner as this fruit. Those best known in England are the small oleaginous French olives, and their quality is more uniform than the Spanish, which, however, when really good are much superior. They are picked green, and preserved in salt and water. On exposure to the air they become so deteriorated as to be practically worthless; they can, however, be kept after opening by properly treating them.

One hundred and seventy-nine.

Methylic Alcohol is obtained from distillation of wood, discovered by Philip Taylor in 1812. Being heavier than Ethylic Alcohol and less soluble, its action is more lasting.

Butylic Alcohol is produced with other Alcohols in the process of fermentation by fractional distillation from fusel oil, oil of beetroot, or molasses, after the distillation of the Ethylic Alcohol, besides these there are also the following Alcohols: Propylic, Hexylic, Heptylic or Cnanthic, Octylic, Decatylic, Cetylic, Melylic, and Monatomic, Diatomic, Triatomic.

One hundred and eighty.

The spirit known in commerce as Berlin spirit is made from potato starch, contains Amylic acid, and is termed Amylic Alcohol. Whiskey is made from barley, and also oats, and contains besides Amylic Alcohol some cœnanthie and other æthers. Brandy which is distilled from recently made and immature wine derives its bouquet also from cœnanthie, and probably propylic æther. Butyric æther is the characteristic of Rum, which is the spirit derived from fermenting molasses. Gin derives its smell and flavour from the juniper berries together with which the spirit is distilled in the second process. It is made from malt or rye.

Ethylic Alcohol is the spirit proper derived from wines, beer, spirits, etc.

One hundred and eighty-one.

ON A BOWL OF PUNCH.

“Whene’er a bowl of punch we make
Four striking opposites we take—
The strong, the small, the sharp, the sweet,
Together mixed most kindly meet ;”

“And when they happily unite,
The bowl ‘is pregnant with delight.’
In conversation thus we find
That four men differently inclined,
With talents each distinct, and each
Marked by peculiar powers of speech,
With tempers, too, as much the same
As milk and verjuice, frost and flame,
Their parts, by properly sustaining,
May all prove highly entertaining.”

One hundred and eighty-two.

The Honourable Edward Russel, who was Captain-General, and Commander-in-Chief of the English forces in the Mediterranean during the reign of William III., had a mighty bowl of punch made at his house on the 25th of October, 1694.

It was made in a fountain in the garden, in the centre of four walks, all of which were arched over with lemon and orange trees, and along every walk tables were placed the whole length, which were covered with cold collations, etc. In the fountain were the following ingredients: Four hogsheads of brandy, eight hogsheads of water, twenty-five

thousand lemons, twenty gallons of lime juice, thirteen hundredweight of fine Lisbon sugar, five pounds of grated nutmegs, three hundred toasted biscuits, and a pipe of Mountain Malaga. Over the fountain was a large canopy to keep off the rain, and there was built on purpose a little boat, in which was a boy belonging to the fleet, who rowed round the fountain and filled the cups of the company, who exceeded six thousand in number.

One hundred and eighty-three.

Natural salicylic acid is derived from the flowers of *Spirœa Ulmaria*. It is also present in the oil of (winter green) *Pyrola*, but for commercial use, it is generally made from carbolic acid, which, in its turn, is derived from coal tar. Its anti-fermentative properties were first brought prominently forward in 1874, and, about that time, applied to arresting the fermentation of young wines in order to dispose of them earlier than if allowed to complete their natural fermentation. It is, however, readily discovered by analysis, either chemically or by the palate. As a medicine, its curative powers, even in acute articular rheumatism (for which its value

as a remedy is particularly claimed), the result of its use is by no means generally acknowledged as beneficial, while, at the same time, its power in deranging the nervous system, heart, and lungs, has been fatal when administered professionally, and with full knowledge of its properties.

One hundred and eighty-four.

The use of salicylic acid to arrest fermentation in young wine is a penal offence in France, and contrary to the laws of Spain and England, and, I believe, most other countries. Yet, notwithstanding that it should only be used under medical orders, and that it can be so readily detected, it is a fact that very much so-called wine is dosed with it and sold to the public.

One hundred and eighty-five.

The test for detecting the presence of salicylic acid in wine is as follows: Take two graduated glasses of small perpendicular diameter. Into one of these place one-fifth of æther, and fill with the wine to be analysed. Into the other graduated

glass place, say, four-fifths of strong white spirit; draw off with a small valinch the æther which will have risen above the wine, and put it on the spirit; add four or five drops of perchloride of iron. The result will be that pure wine, unadulterated with salicylic acid, will merely turn a kind of yellow colour; but if any salicylic acid is present in the wine, it will turn to a violet colour, more pronounced according to the amount of this acid that is present. The glass should be looked at from the top downwards.

One hundred and eighty-six.

Salts of tartar is the test for alum:—white precipitate. Red prussiate of potash for iron:—blue precipitate. Liquor ammonia for copper, to turn it blue.

One hundred and eighty-seven.

Safranin, used to give colour to wine, is found to cause acceleration of the action of the heart, dyspnœa, etc., and taken in sufficient quantity, death by arresting respiration.

Magenta violet (Fuchsine), which is Magenta Manvaniline may be tested by placing the wine with equal quantity of Amylic Alcohol (Berlin spirit), shaking the vessel and leaving it to stand for a few minutes, when the alcohol will separate, taking with it the Magenta ; another test is to warm the wine and stir it with Stearic Acid, on cooling the Stearic Acid is coloured violet in presence of Magenta. Yet another test : Take fifty cubic centimètres of the wine and warm it with ten cubic centimètres of Lead Acetate solution — the lead throws down the natural colouring of the wine—filter—to the filtered solution add a drop or two of Acetic Acid and ten cubic centimètres of Amylic Alcohol. If the wine is not coloured with Fuchsine the Amylic Alcohol remains free from colour. These colourings are more required in the South of France for the red wines than elsewhere, and the subject has been consequently more studied there on account of the increased value given to poor descriptions, the artificial doing duty for natural colour in the lower grade market.

Dry Caustic Potash, if presented in pure Claret, will produce no coloured precipitate, and if any coloured precipitate is formed it may be considered that a colouring adulterant has been used.

The precipitate is—

Violet with Logwood.

Reddish with Beet or Brazilwood.

Pale violet with Litmus.

Dark violet with Mulberries or Elder Berries.

Another test to detect presence of Logwood (which is a dye wood, so called, according to Hoblyn, from being imported in logs) in wine ; immerse a strip of filtering paper which has been saturated with solution of Acetate of Copper (verdegriis) and dried ; if the wine contains Logwood the paper will turn sky blue, otherwise a greyish pink.

One hundred and eighty-eight.

I am inclined to believe that sugar of lead (acetate of lead) is oftentimes added to the very low type Champagnes ; to detect this poisonous salt, the suspected liquid should be heated with a little chlorate of potash and hydrochloric acid to remove the colouring matter, and when all the chlorine is driven off, the pale coloured liquid, if put into sulphuretted hydrogen, will precipitate the lead (should it exist) as sulphide.

One hundred and eighty-nine.

Methylated spirit is free from duty ; it is spirit of not less than fifty degrees strength, which is rendered unfit for drinking purposes, wood naphtha, or methyl alcohol being added by Government ; the duty is allowed on it for the purpose of freeing it for use in arts and manufactures only ; if traded in as a beverage, the user of it is subject to a very heavy penalty or fine, and confiscation.

One hundred and ninety.

ON A CELLAR BENEATH A CHURCH.

“There are spirits above and spirits below,
There are spirits of joy and spirits of woe.
The spirits above are the spirits divine,
The spirits below are the spirits of wine.”

One hundred and ninety-one.

Alcohol is composed of—

- 4 parts Carbon.
- 2 parts Oxygen.
- 6 parts Hydrogen.

One hundred and ninety-two.

Grape sugar is composed of—

4 parts Carbon.

4 parts Oxygen.

4 parts Hydrogen.

One hundred and ninety-three.

Casks are made as a rule of oak :—which possesses a large ingredient of tannin, and conduces towards keeping the wine ; and, besides, by its strength, prevents leakage when stowed away in transit. For cheapness, however, casks are made of chestnut, which is inferior, and is apt to impart a taste peculiarly its own and very marked. A defective stave in any cask made of oak will invariably impregnate the contents with its flavour, especially spirits, so that it is very important in old spirits to procure that which is free from any taint. As a matter of fact it is rare to find an old spirit free from some slight taste of the wood, so that when obtained without it, it should be appreciated.

One hundred and ninety-four.

The action of spirit on being put into a cask is, to some extent, that it is absorbed by the wood, and its place exchanged by the moisture that is in the wood, as it has a natural affinity for water, the consequence of which is, that the strength is reduced almost immediately.

One hundred and ninety-five.

MILITARY “JEU D'ESPRIT.”

“Punica se quantis attollet gloria rebus.”

“A colonel, by chronicles, late it appears,
In style gave a feed to his crack volunteers.
The dishes were good, but the glasses so small,
His heroes could scarcely drink any at all.
The commandant thus, to his right and left wing,
Said, ‘Gentlemen, *charge*, let us drink to the
King!’
A jolly sub., eyeing his glass at the time,
Cried, ‘Colonel, here’s hardly enough for a
prime!’”

One hundred and ninety-six.

ON A CORKSCREW.

“Though I, alas ! a prisoner be,
My trade is prisoners to set free.
No slave his lord’s commands obeys
With such insinuating ways.
My genius piercing, sharp, and bright,
Wherein the men of wit delight.
The clergy keep me for their ease,
And turn and wind me as they please.
A new and wondrous art I show
Of raising spirits from below.
In scarlet some, and some in white,
They rise, walk round, yet never fright.
In at each mouth the spirits pass,
Distinctly seen as through a glass ;
O’er head and body make a rout,
And drive at last all secrets out ;
And still the more I show my art,
The more they open every heart.
A greater chemist none than I,
Who, from materials hard and dry,
Have taught men to extract with skill
More precious juice than from a still.”

"Although I'm often out of ease,
 I'm not ashamed to show my face.
 Though, at the tables of the great,
 I near the sideboard take my seat;
 Yet the plain squire, when dinner's done,
 Is never pleased till I make one :
 He kindly bids me near him stand,
 And often takes me by the hand.
 I twice a day a-hunting go,
 Nor ever fail to seize my foe ;
 And, when I have him by the poll,
 I drag him upwards from his hole ;
 Though some are of so stubborn kind,
 I'm forced to leave a limb behind.
 I hourly wait some fatal end,
 For I can break, but seorn to bend."

One hundred and ninety-seven.

The subject of icing wine has before been alluded to, and refers more especially to Champagne in hot weather. There are few people but would consider it a sacrilege to ice fine Claret, or, indeed, any other fine wine. On the contrary, in order to bring out the bouquet and flavour in a more pro-

nounced degree, there is no doubt that the temperature of the wine should be raised above that which, in all probability, it was in the cellar. As a rule, wine is most perfect at a temperature of about sixty degrees, or a few degrees more even, and in order to attain this, the best plan is to raise it in a uniform manner. Fluctuations of heat and cold are not to be approved of, so that in recommending that the wine should be placed in the dining-room for at least forty-eight hours before using, there must be a proviso that the temperature of the room does not, at least, fall below sixty during the twenty-four hours. Champagne or sparkling wines may come direct from the cellar before using, to avoid the risk of expanding the carbonic-acid gas. These are palpably exceptions.

One hundred and ninety-eight.

We have the authority of Paracelsus, and also Boyle and Holinshed, that in freezing wine, it, so to speak, analyses itself, the spirituous parts concentrating in the centre in a fluid state, the remainder (that is, the frozen part), deprived of its strength, being, when melted, quite insipid.

One hundred and ninety-nine.

The following freezing mixtures will be found the most inexpensive and practical. The relative degrees of cold each produces I append (thermometer at, say, 50° Fahrenheit) :—

					DEGREES OF COLD PRODUCED.
					PARTS.
Muriate Ammonia (Sal ammoniac)				5	} 40.
Saltpetre	5	
Water	16	
Sal Ammoniac	5	} 46.
Saltpetre	5	
Glaubers Salts	8	
Water	16	
Nitrate of Ammonia	1	} 57.
Carbonate of Soda	1	
Water	1	
Glaubers Salts	3	} 80.
Dilute Nitric Acid	2	

Two hundred.

The largest cork-tree forests from which is obtained the cork used for corking wines are

situated in Valencia, and the best corks come from this locality. The cork tree is stripped for the first time when it is seven years old; this cork is called virgin cork, and can only be employed for such purposes as ornamental ferneries, etc.; another seven years must elapse before the tree can be again stripped. This cork is of such a quality as may be found in bungs and rough bottling corks. It is only at the end of twenty-one years that the cork tree produces the cork suitable for bottling wines;—the best descriptions are known by the name of velvets, and command the highest price.

Two hundred and one.

It is the most false economy to bottle wines with any corks inferior to the best, when it is so well known that a faulty cork which has cost an infinitesimally smaller amount than the best, amounting to a decimal of a penny, may spoil or render objectionable a bottle of wine worth from the lowest to the highest price. The end of a good cork should show no mark, but be perfectly smooth. To find a defective cork in a bottle of wine would

indicate either that the parsimony of the bottler amounted almost to criminality if the wine were choicé; but meanness even if the wine were ordinary.

Two hundred and two.

On the subject of brands, no matter in regard to what article, there are, and I suppose always will be, varied opinions. A brand to be popular must be made so, either by display of superior individual judgment of quality and business knowledge, or by immense outlay for advertisements of all kinds, or both combined, together with, in the first instance, moderate price. The law of compensation is continually adjusting the matter of equivalent values, whereas while comparatively new or less known firms with experience and judgment are using, with these advantages, their utmost efforts to effect sales, the older houses have less occasion (because they have already acquired notoriety, and their goods are asked for) to employ either the judgment by which they made their names known or the costly advertisements; the consequence of which is one of two things, either that the public pay a higher price for the same

quality they could obtain at much less without such brand which is so popular, or the quality deteriorates, advantage being taken to trade on the good name already secured.

Two hundred and three.

It would be interesting to arrive at a conclusion as to whether the marked difference which most people must have noticed in regard to the immediate surroundings associated with wine-drinking, is merely fact, or fancy. It can be easily understood, that according to the food, so the palate may be stimulated to especially relish any particular kind of wine at various periods of the twenty-four hours ; it may also easily be understood how, according to the state of health, the identically same wine may appear accordingly better or worse, the palate to a great extent sympathising with the general condition of the whole body. Of course it may, from another point of view, often have been experienced that if especially inclined, no matter from what reason, for drinking any description of wine, that wine may really appear to taste to greater advantage than if not so inclined ; but how shall it be explained, the extraordinary difficulty of placing

a value upon, or properly appreciating, an undeniably fine wine if offered say in a tea cup or pewter pot? It cannot, I feel sure, be gainsaid that a fine wine to be tasted in perfection, must be contained in a fine glass, the glass should not be small (it need not be filled), no matter for what wine it is used. For my part I am inclined to think that a wine of less value, drunk out of a thin, large goblet-shaped glass, will to most people appear better than a superior wine in an ugly shaped, small glass.

Two hundred and four.

The custom in former days among the Roman Catholics of drinking always after meals the Pope's health, *au bon père*, is commonly supposed to be the origin of the word bumper; the objectors to this etymology declare that the Pope was not the *bon père*, but the Saint Père; they do not, however, supply a better suggestion of its derivation, nor am I able to trace any more probable.

Two hundred and five.

While referring to glasses, the old-fashioned dock glass should be here alluded to; it has retained its

shape and has not been improved upon, it is so called from the use for which it was designed, in so many ways adaptable for tasting wine at the cask head, at the London Docks, in the days when merchants made a practice of personally inspecting the bulk when purchasing. The description of this glass is large foot, small stem, the bowl shaped large at the lower part, gradually lessening in diameter to the rim. It is obvious that by placing a small proportion of wine into such a glass, say one quarter or third, it can by a skilful shaking be made to touch every portion of the interior without spilling any, this knack is acquired by a little practice, the aroma is thus diffused over a large surface, and the orifice or neck of the glass being so small in proportion, the nose applied to it can detect much more readily all that there is to detect; it is as it were, so to speak, like using a magnifying glass in order to look at any object you might require more minute information about.

Two hundred and six.

The information which has been collected by the well-known M. Peligot has been recognised as

comprehending the most ample researches connected with the science of the manufacture of glass. His work on that subject is considered an authority, and the portion of it pertaining to the constituent properties of bottle glass I quote a free translation of. He says : "That firstly it is clear that if water will affect it so much the more will acid, even if weak. Powdered glass changes considerably in a hot or even an ordinary temperature in contact with chlorhydric acid, as also powdered crystal, which results immediately in a liquor containing lead which becomes black by the addition of sulphydric acid.

In consequence of the competition of bottle-making at a very low price an excessively large proportion of "bases" is necessary, and therefore such glass is least capable of resisting the action of acids. If concentrated sulphuric acid be placed in an ordinary bottle, mammillated concretions of sulphate of chalk will be developed, also alumine of iron, and the alkali of the glass will be dissolved in the acid and the silicate deposited in the form of frost. Few old bottles will resist this test; many are attacked by concentrated mineral acids and resist the action of diluted acids. It even happens that the bitartrate

of potash contained in the wine attacks the glass in a pronounced manner, the silicate and the tartrate of chalk form a deposit, and the wine gets a flavour of marking ink. When the quality of the bottle is better, these effects are even, though after a longer time, still produced, and I am inclined to believe that the modifications which the wine undergoes when long in bottle, when it gets old and deposits, are not without reference in many cases to the nature of the bottle itself, thus the more or less rapid loss of colour would be due very often to the production of a sort of *lacker* formed by the gelatinous silicate and the colouring matter of wine. The faculty well know that certain white wines become dark when they remain ever so short a time in the drinking glass, and might be attributable to an analogous cause. In short, white wines contain tannin, and under the influence of a small quantity of iron borrowed from the bottle, become coloured when subject to the oxygen of the air, consequent on the production of a trace of tannate of per-oxide of iron, which is, as every one knows, the colouring principle of ink. In the corked bottle the wine does not darken because the salt of iron is not exposed to the oxygen. This is only however a theory which would require

to be tested by direct experiments. It may here appropriately be stated that certain bottles are very rapidly attacked by all the acids. I had occasion to examine about twenty years ago some Champagne bottles apparently of a good make, but so bad in reality, that the wine would seriously alter even in a few days. Water containing only four per cent. of sulphuric acid produced in less than twelve hours a thick crust of sulphate of crystallized chalk, and a dissolution of sulphates of iron, of alumine, and of potash. This examination was made in consequence of a discussion between the Champagne maker complaining of the bottles which were delivered to him, and the maker of these bottles who attributed the alteration to the inferiority of the wine. The glass of which I have preserved a sample, much adulterated ; is thus composed :

Silex	54·56
Lime	18·20
Alumine	10·43
Protoxide of Iron	1·86
Magnesia	0·51
Potash	1·37
Soda	13·07
				<hr/>
				100·00

The large proportion of the multiple bases explains the rapid action which the weakest acids exercise on this glass. For comparison, I give the constituent parts which should compose a Champagne bottle of very good quality, of which the resistance to pressure has been proved :

Silex	58·4
Lime	18·6
Potash	1·8
Soda	9·9
Alumine	2·1
Oxide of Iron	8·9
				<hr/> 99·7

The immense importance of using only the best, is more apparent even than that applying to corks, for in *this case* the contents of *every* bottle will be affected if the glass is inferior.”

Two hundred and seven.

“Two brothers drinking at a tavern, one said :

‘ We’ll have t’other *bottle*, and be gone !’

‘ Nay, nay ; a *pint* will do (replied the other),

We should be fuddled with a *bottle*, brother.’ ”

“ The amicable contest ran so high ;
Thus interfered the waiter, who stood by :
‘ Messieurs, to split the difference, take this hint,
Our *bottles* hold not much above a pint.’ ”

Two hundred and eight.

THE DECANTER.

“ O thou, that high thy head dost bear,
With round, smooth neck, and simple ear,
With well-turn’d narrow mouth, from whence
Flow streams of noblest eloquence.
’Tis thou that fir’st the bard divine,
Sacred to Phœbus, and the nine ;
That mirth and soft delight can move,
Sacred to Venus and to Love.
Yet, spite of all thy virtues rare
Thou’rt not a boon companion fair,
Thou’rt full of wine when thirsty I,
And when I’m drunk, then thou art dry.”

Two hundred and nine.

WINE CASKS, STANDARD CONTENTS (GALLONS).

		PIPE.	HHD.	$\frac{1}{4}$ CASK.
Port	115	57	28
Lisbon	115	—	—
Masdeu	115	57	28
Tarragona about		115	—	—
Teneriffe	100	—	—
Marsala	93	—	—
Madeira	92	—	—
Pontac	92	—	—
South African		92	—	—

		BUTT.	HHD.	$\frac{1}{4}$ CASK.
Bucellas	117	—	—
Carcavellos	117	—	—
Sherry	108	54	27
Rota Tent	108	54	27
Burgundy	—	46	—
Claret	—	46	—

						AUM.
Hock	30

Two hundred and ten.

COMPARATIVE ALCOHOLOMETERS.

FRANCE. GAY LUSSAC.	U. S.	U. K. SYKES.
100	100	75
95	90	66
90	80	58
85	70	49
80	60	41
75	50	32
70	40	24
65	30	15
60	20	7
55	12	
		ENGLISH PROOF.
50	AMERICAN PROOF.	11
45	10	20
40	20	29
35	30	38
30	40	46
25	50	56
20	60	64
15	70	73
10	80	82
5	90	91
0	Water 100	Water 100

above proof.

above proof.

below proof.

below proof.

Two hundred and eleven.

A curious, almost proximate calculation for arriving at the price per gallon of bulk Port and Sherry in Bond is as follows—for Port double the price per pipe and add the first figure, the result will be the pence per gallon; Sherry similarly, except that instead of adding the first figure, the addition should be double it.

Two hundred and twelve.

As an exposition of my own opinions in eulogy of wine as designed by the Creator for our use (and not abuse by immoderation), at this point I quote an abridgment from the “Spectacle de la Nature,” vol. ii., dialogue 13, as follows :

“Who, till the fact had been experienced, could ever have imagined that a growth of despicable wood, more deformed and brittle than any other class of plants, and, when cut down, the most useless of all, should yet be capable of producing so exquisite a liquor? If we only plant it in a dry and sandy soil, which discovers all the outward marks of sterility, this very soil, when once it has been diluted with moderate dews, will unfold a multitude of clusters, that swell with a delicate and sprightly

juice for the accommodation of man. It is the peculiar property of wine to introduce vivacity and joy wherever it appears. It diffuses an air of serenity over all the features by its dissipation of sadness, and every cloud that pensive musings had drawn over the mind. It softens enmity, and becomes the persuasive mediator of the softest reconciliations. It likewise proves the support of man in the course of his fatiguing employments. The Deity, amidst the rigid labours to which He has made it absolutely necessary for man to submit, was unwilling to overwhelm him with their weight, or to leave him destitute amidst the gloom of his melancholy thoughts. While His Providence disposes the earth to furnish the industrious husbandman with such bread as is qualified to nourish and strengthen him, it likewise prepares for him a liquor which gladdens his heart, and reconciles him to his toils."

I think there are few but will admit the force of these remarks. It is true, nevertheless, that the good which this bountiful blessing provides has been changed to harm in some cases by want of moderation in its consumption. It also cannot be denied that ardent spirits stand debited with a far greater result from such abuse than does wine, by which, of course, I mean natural unalcoholized

wine. In fact, if only this category literally is referred to, the result of excess in its use may be considered infinitesimal compared with any other intoxicating products. It must be remembered, moreover, that excess does not apply as an isolated instance, especially to fermented liquors, for almost every gift of the earth is apt to be abused in the same manner. Who, for example, would be so simple as to deny himself the warmth of a fire because he was afraid that he would burn himself? for it is palpable that the consequences of deviation from the path of prudence, and pursuing that of either extreme, will invariably be attended with, or followed by, proportionate punishment.

Classification of the Red Wines of the Gironde.

First Growths.

NAME.	DISTRICT.	OWNERS.	Average yield in Tuns of 4 Hhds.
Château Lafite.	Pauillac.	Barons Alpbouse, Gustave and Edmond de Rothschild.	180
"	Margaux.	M. Pillet Will.	180
"		De Flers.	} 90
"	Pauillac.	De Beaumont.	
"		De Graville.	
"	Pessac.	De Courtivron.	} 100
"		Hérit Amédée Larrien.	

Second Growths.

Château Brane Mouton.	Pauillac.	Baron James de Rothschild.	12
"	Margaux.	M. Durand-Dassier.	60
"	"	Madame Veuve Rhoné Péreire.	40
"	St. Julien.	Marquis de Lascazes.	125
"	"	A. Lalauzé.	90
"	"	Barton and Guestier.	75
"	Margaux.	G. Richier and E. de la Mare.	50
"	St. Julien.	Edouard and Charles de Bethmann and A. Faure.	100

Second Growths—Continued.

NAME.	DISTRICT.	OWNERS.	Average yield in Tuns of 4 Hhds.
Château Gruaud-Larose-Sarget.		Baron Sarget.	100
" Branc-Cantenac.	Canteuac.	Famille Berget et G. Roy.	100
" Beaucaillou.	St. Julien.	Nath. Johnston.	100
" Pichon-Longueville.	Pauillac.	Baron Raoul de Pichon-Longueville.	60
" Pichon-Longueville-Lalande.	"	Comtesse de Lalande.	70
" Cos d'Estournel.	St. Estèphe.	Famille de Errazu.	100
" Laseombes.	Margaux.	Chaix d'est-Ange.	40
" Moutrose.	St. Estèphe.	M. Dollfus.	180

Third Growths.

Château Kirwan.	Cantenac.	A. Godard.	70
" D'Issan.	"	G. Roy.	100
" Lagrange.	St. Julien.	Comte Duehâtel and Duc de la Trémolle.	250
" Langoa.	"	Barton and Guestier.	125
" Giscours.	Lalande.	Ed. Cruse.	125
" Malescot-St.-Exupéry.	Cantenac.	Bernos, de Boissac, Ch. Conve, et Déroutède.	150
" Brown Cantenac.	Margaux.	A. Lalande.	130
" Palmer.	"	Péreire.	170
" Lalagune.	Ludon.	Piston d'Eaubonne.	75

Third Growths—Continued.

NAME.	DISTRICT.	OWNERS.	Average yield in Tuns of 4 Hhds.
Château Calon-Séguir.	St. Estèphe.	Héritiers de P. F. de Lestapis.	150
"	Margaux.	Madame Sipière.	50
"	"	Ferrière.	15
"	"	Sznajderski.	12

Fourth Growths.

Château Saint Pierre-Bontemps-du-Barry.	St. Julien.	M. M. Bontemps-du-Barry and Kappelhoff.	1st. 30 2nd. 50
"	"	Madame O. de Lutkens.	—
"	"	Comte A. Ravez and Marquis de Carbonnier-Marzæe.	130
"	"	Marquis d'Aux.	100
"	"	Armand Heine.	160
"	Pauillæe.	Madame Castéja.	100
"	Cantenæe.	De Chavaille.	30
"	St. Laurent.	Madame O. de Lutkens.	130
"	St. Estèphe.	Madame Lafon de Camarsæe & Son.	45
"	Cantenæe.	Rosset and Pagès.	35
"	Margaux.	Oscar Sollberg.	80

Fifth Growths.

NAME.	DISTRICT.	OWNERS.	Average yield in Tuns of 4 Hbds.
Château Pontet-Canct.	Pauillac.	Madame Hermann Crüse.	180
" Batailley.	"	Constant Halphch.	110
" Grand-Puy-Lacoste.	"	Comte de Saint-Légier.	140
" Ducasse-Grand-Puy.	"	Baron Duroy de Suduirant.	100
" Lynch-Bages.	"	M. and H. Cayrou.	90
" Lynch-Moussas.	"	Vasquez.	100
" Mouton d'Armailhacq.	"	De Ferrand.	150
" Du Tertre.	Arsac.	Madame Henri Koenigswarter.	125
" Haut-Bages-Libéral.	Pauillac.	De Solminihac.	30
" Pédesclaux.	"	Madame Vcuve Pédesclaux.	25
" Cos-Labory.	St. Estèphe.	Madame L. Peychaud and Son.	40
" Clerc-Milon.	Pauillac.	Launena.	15
" Calvé-Croizet-Bages.	"	Julien Calvé.	60
" Belgrave.	St. Laurent.	Bruno Deveze.	80
" Camensac.	"	Bruno Popp.	60
" Dauzac.	Labarde.	Nath. Johnston.	90
" Cantemerle.	Macau.	Bnnc. d'Abbadie de Ville- neuve de Durfort.	150 } 1st. } 2nd. 50

A Skeleton General Table, showing relative merits of 1868 without regard to vintage.

VINTAGE	PORT.	SHERRY.
1868	Fine, with high colour and flavour.	Quantity small, stout, good, not delicate.
1869	Some good, not recognised as vintage.	Quantity more than 1868, quality not so good.
1870	Full of richness, but lack of body in proportion.	Similar to 1869, larger yield.
1871	Poor, thin, light-coloured.	Average medium, not superior.
1872	Very good, elegant, flavoury.	Fair average.
1873	Big, firm, dry wine, with colour.	Fine as to delicacy and body.
1874	Indifferent, want of character.	Yield under average, great body, and some fine and delicate.
1875	Medium quality, but useful.	Coarse, heavy;—quantity small.
1876	Very thin and poor.	Quantity, average;—one of the best, fine wine.
1877	Similar to 1876.	Good average, none fine.
1878	Fine vintage, with quality and character.	Not fine, big and clean, yield below average.
1879	Green, harsh, not successful.	Above average, fine.
1880	Very small, but ripe.	Fair average, good wine, similar to 1878.
1881	Successfully made, good result.	Unsatisfactory. quantity large.
1882	Similar to 1880, but more body.	Good average, better than 1876 or 1880.
1883	Light and inferior.	Very fine, better than 1876.
1884	Good vintage, and well-matured	Poor year, above average quantity.
1885	Useful, medium quality.	Some very good and fine, yield above average.
1886	Very green, over-rated.	Average medium, some good, large vintage.
1887	Well-made, body & colour; high expectations of development.	Medium year, some fine.

20 Vintages of Wines most in use in United Kingdom,
 with exceptions.

CLARET.	CHAMPAGNE.	HOCK.
Good year generally, some bad for want of care.	Good, fine.	Fine and good.
Very fine.	Superior, well-made.	Ordinary medium.
Much choice.	Very good.	Better than 1869, some- what light.
Elegant, but thin	Ordinary.	Inferior, sour, not fit for export.
Fair ordinary.	Good ordinary.	Not quite so bad as 1871.
Bad.	Quite medium.	Fair average, and better than 1872.
Successful year.	Very fine and abundant.	Fine in Rheinhessen and Platz; in Rheingau part good.
Very superior.	Good general quality.	Light and inferior.
Bad in every sense.	Not so good as 1875; useful.	Good vintage year.
Elegant, well made.	Similar to 1876.	Quite inferior.
Very fine, much badly made.	Well-made, good.	Useful, light.
Inferior.	Inferior, below medium.	Hard, aerid.
Thin, poor vinosity.	Good ordinary, useful.	Useful, part good and elegant.
Good, long development.	Moderately medium.	Irregular, some good.
Mildew year, very bad.	Ordinary.	Very thin and sour.
Medium quality.	Above mediocrity, some superior.	Good and useful.
Much good in certain districts.	Fine wine; will be famous.	Better than 1883.
Quite inferior.	Good ordinary.	Agreeable, medium quality.
Very bad, worse than 1885.	Good ordinary.	Best since 1868; fine.
Very good, some choice.	Mildew, green, and	Small, medium quality.

CONCLUSION—ALLEGORICAL.

An honest crew, disposed to be merry,
Came to a tavern by and ealled for wine.
Th' landlord brought a bottle of old sherry
And told them it was pleasant, neat and fine.
“Taste it,” said one. He did. “Oh, fie! (quoth
he’,
This wine was good ; now’t runs too near the lee.”
Another sipp’d to give the wine its due,
And said unto the rest it drank too flat.
The third said it was old, the fourth too new ;
Nay, quoth the fifth, the sharpness likes me not.
Thus, gentlemen, you see how in one hour,
The wine was new, old, flat, sharp, sweet and sour.
Unto this wine allusion I’d convey,
Which some will judge too trivial, some too
grave ;
You, as my guests, I entertain this day,
And bid you welcome to the best I have.
Excuse me then ; good wine may be disgraced,
When ev’ry sev’ral mouth hath sundry taste.
As each good wine searee pleases ev’ry guest,
If aught you’ve relished, do not damn the rest.

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